

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/ 27	/ 54
Bevan (<i>Chesapeake Bay, VA</i>)	4.5	/ 27	/ 54
Bijou (<i>New Brunswick, CN</i>)	4	/ 24	/ 48
Blue Devils (<i>Laguna Manuela, Baja, MX</i>)	4.5	/ 27	/ 54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/ 24	/ 48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/ 24	/ 48
Fire Island Blues (<i>Bue Island, NY</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Laguna Manuela, Baja, MX</i>)	5	/ 30	/ 60
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/ 27	/ 54
Princess Delights (<i>Prince Edward Island, CN</i>)	4.5	/ 27	/ 54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/ 24	/ 48
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/ 24	/ 48
U.F.O. (<i>Skagit Bay, WA</i>)	4.5	/ 24	/ 48

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>Washington</i>)	40	/ 80
	ROYAL	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/ 195

caviar*

<i>served with papadom & crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

weekend picnic

Fruit Pop Tarts: pineapple <i>or</i> pluot	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: persimmons, Shinko pear, pluots, pomegranates, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, Red Flame grapes, endive, cucumber, radish crudité, crostini	17
Sonoma little gems, baby beets, Mt. Rose apples, green goddess dressing, toasted seeds, ricotta salata	16
Warren pears, delicata squash, pomegranate, hazelnut dukkah, whipped feta, Aleppo, opal basil	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
*Ceviche: local halibut, avocado, passionfruit essence, jicama, scallion, habanero, fried taro	24
Pâté de maison, figs, pistachios, house mustard, radishes, frilly mustard, grilled bread	24
*Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Reggiano, waffle chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, topos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Tory Farms pluots, coconut whipped cream, candied macadamia	19
French rolled omelette, Fuji apple, d'Affinois, chanterelles, hard cider, crème fraîche, crisp potatoes, salad	25
Crisp duck leg confit, mixed chicories, poached eggs, currants, croutons, shishitos, quacklins	26
Heavenly scramble, soft eggs, crispy Brussels, meyer lemon, breadcrumbs, salsa verde, reggiano	24
Robust Persian flat omelet: green chilies, green garlic, cilantro, avocado, straw potatoes, tomato jam	20

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, toasted pain de mie bread, Bechamel, French fries	25
TLT: smoked turkey breast, gem lettuce, early girl tomato, jalapeño mayo, rye bread, kettle chips	25
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, patatas bravas, sunnyside egg, sungolds, mojo verde, arugula, jus	38

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, pear jam, house made cultured butter	7

* Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

A 6.25% charge is being applied to each check for SF city mandates.

Corkage: \$40 per 750ml bottle, Magnum \$60; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.