

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4.5	/	27	/	54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

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>waffled potatoes & crème fraîche</i>	
Tsar Nicoulai Golden Osetra .5 oz.	83
Tsar Nicoulai Estate .5 oz.	59

weekend picnic

Fruit 'Pop Tarts': blood orange or pear	8.5
Fresh fruit: Cara Caras, blackberries, Kishus, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, red flame grapes, Belgian endive, cucumber, radish crudité, crostini	17
Little Gem salad, Mt. Rose apples, cabernet dressing, marinated beets, candied pecans, ricotta salada	16.5
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, pomegranate aguachile, avocado, Fresno chili, scallions, jicama, platano chips	25
Roasted delicata squash, labneh, baby beets, blood oranges, pistachio dukkah, Essex feta, Aleppo	18
*Sirloin beef tartare, tarragon shallot mayo, olives, capers, herbs, Reggiano, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, totopos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, Fuyu persimmons, vanilla whipped cream, candied walnuts, cardamom honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	25
Two fried eggs, San Danielle prosciutto, roasted chicories, garnet yams, spiced romanesco, salsa macha	25
Heavenly scramble, green garlic, crispy Brussels, breadcrumbs, Manchego, Meyer lemon salsa verde	24
Robust Persian flat omelette: green chili, spring onion, cilantro, avocado, straw potatoes, tomato jam	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, onion, gems, kettle chips	25
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Tandoori grilled half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, raita	26.5
Heritage grilled pork chop, sunnyside egg, Tuscan farro, broccoli rabe, shishitos, Pecorino salsa	35

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, mango- quince 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.