

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N.B., CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72
<i>sangre de tigre, cucumber, trout caviar</i>					

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 Estate .6 oz.			59
Tsar Nicoulai Golden Osetra .6 oz.			83

weekend picnic

Fruit Pop Tarts: nectarine or strawberry	8.5
Fresh fruit: Bing cherries, nectarines, pluots, raspberries, yogurt, honey, hazelnut granola	16
Lavender-baked goat cheese, strawberries, endive, cucumber, radish crudité, crostini	17
Summer goddess, gems, creamy dressing, white corn, cherry tomato, summer beans, Manchego, pepitas	17
Uncle Tory's August pluots, house burrata, Bernal's seeded toast, Genovese basil, evoo	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	23
Ceviche mixto! Pacific tuna, shrimp, pulpo, avocado, aguachile, jicama, spring onion, fried platanos	24
Mixed summer cucumbers, house labneh, sungold cherry tomatoes, pistachio dukkah, mint	19
*Sirloin beef tartare, heirloom tomato vinaigrette, olives, capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Yerena Farms blackberries, yellow peach, maple whipped cream, candied walnuts	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
Summer scramble, Nardellos, cherry tomatoes, spring onion, squash blossom salsa verde, Ricotta Salata	24
Aromatic Persian-style flat omelette, garlic, ginger, Thai chili, tomato chutney, sumac shoestring fries	25
Huevos a la plancha, smoky hatch chiles, stewed eggs, tomatillo broth, summer squash, shell beans	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Béchamel, French fries	25
Caribbean Jerk grilled chicken, yam purée, baby carrots, stone fruit chutney, curried French fries	30
Akaushi Wagyu bavette, sunnyside egg, Brentwood corn, shishitos, Early girl tomatoes, aioli, jus	30
Duck confit pastor sandwich, guajillo sauce, avocado, escabeche, Cotija, Dutch crunch roll, kettle chips	24

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, apple jelly, 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.