

foreigncinema

saturday brunch, december 21st, 2024

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/ 27	/ 54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Gem (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/ 24	/ 48
Steamboat (<i>Washington</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*

served with papadom & crème fraîche

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

Fruit Pop Tarts: pineapple <i>or</i> persimmon	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: kiwi, Shinko pear, pomegranate, Mt. Rose apples, Cara-Caras, yogurt, honey, granola	15
Lavender-baked goat cheese, Red Flame grapes, endive, cucumber, radish crudité, crostini	17
Little gems, baby beets, Kishu mandarins, green goddess dressing, toasted seeds, Fourme d'Ambert	16
Roasted Forelle pears, delicata, whipped feta, blood oranges, hazelnut & pistachio dukkah, Aleppo	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Pacific tuna ceviche, avocado, mango aguachile, jicama, scallion, habanero, fried taro	24
Charcuterie: bresola, lonza, duck prosciutto, coastal huckleberries, radishes, field greens, grilled bread	22
*Sirloin beef tartare, horseradish sauce, fried capers, red onion, herbs, Piave, waffle chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	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, Maui pineapple, coconut whipped cream, candied walnuts	19
French omelette: Fuji apple, d'Affinois, chanterelles, hard cider, crème fraîche, crisp potatoes, salad	25
Heavenly scramble, soft eggs, roasted jalapeño, tortilla ribbons, avocado salsa verde, Manchego shower	24
Crisp duck leg confit, mixed chicories, poached eggs, currants, croutons, yams, quacklins	26
Robust Persian flat omelette: green chilies, green garlic, cilantro, avocado, straw potatoes, tomato jam	20

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Bechamel, French fries	25
*House ground burger, Barelybuzzed cheddar whip, Dutch crunch bun, bugré sauce, grilled onions	24
<i>ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5</i>	
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, panzanella, sunnyside egg, salsa Reggiano, grilled rabe, 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, 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.

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