

foreigncinema

saturday brunch, january 10th, 2026

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Divine Pine (<i>Topsail Sound, NC</i>)	4	/	24	/	48
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
West Passage (<i>Narragansett Bay, RI</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
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
<i>Selection of raw shellfish</i>	95	/	195
caviar*			
Tsar Nicoulai Estate, 1oz.	120		
<i>waffled potatoes & crème fraîche</i>			

weekend picnic

Fruit 'Pop Tarts': blood orange or pineapple	8.5
Fresh fruit: Fuji apples, blackberries, Kishu mandarins, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma chicory salad, creamy Meyer lemon dressing, blood oranges, beets, seeded croutons, ricotta	16.5
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, pineapple aguachile, avocado, Fresno chili, scallions, jicama, platano chips	25
Fresh pulled mozzarella, roasted comice pears, San Daniele prosciutto, Alba truffles, arugula	18
*Sirloin beef tartare, au poivre sauce, olives, capers, herbs, Reggiano, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, topos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, Cara Caras, vanilla whipped cream, candied walnuts, cardamom honey	19
Champagne French rolled omelette, chanterelles, white truffle, Comté, crisp potatoes, salad greens	28
Chilaquiles! Roasted tomatillo sauce, two fried eggs, crispy tortillas, shell beans, queso fresco, salsa macha	24
Heavenly scramble, green garlic, crispy Brussels sprouts, breadcrumbs, Manchego, salsa verde	24
Gulf prawn frittata, fromage blanc, Yukons, Thai chili, fines herbes, avocado mousse, matchstick frites	25

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Dungeness crab roll, Meyer lemon, fines herbes, pickled fennel, clarified butter, Old Bay chips	25
Za'atar grilled half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, labneh	26.5
Grilled Heritage pork chop, sunnyside egg, Tuscan farro, broccoli rabe, 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, 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.