

oysters*

	EACH	HALF	DOZEN
Barachois (<i>Cymbria, PEL, CN</i>)	4	/ 24	/ 48
Capital Gem (<i>Puget Sound, WA</i>)	4	/ 24	/ 48
Fat Bastard (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Oishi (<i>Nabocotta, WA</i>)	4	/ 24	/ 48
Sawmill Bay (<i>Read Island, B.C., CN</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
Local Dungeness Crab	40 /	80
Lobster (<i>Maine</i>)	45 /	90
	ROYALE	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i>	80 /	180

caviar*

<i>served with papadum & crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: strawberry-guava or blood orange	8.5
Fresh fruit: Strawberries, mandarins, blackberries, Cara Caras, Straus yogurt, honey, almonds	15
Brunch bowl: quinoa, farm egg, sugar snap peas, beets, little gems, kale, Essex feta	15.5
Lavender-baked goat cheese, radicchio, Gala apples, endive, cucumber, radish crudité, crostini	17
Santa Barbara smoked salmon, creamy dill dressing, pickled cucumber, wispy chips, farm egg	23
Fresh house burrata, Moro blood oranges, wild arugula, hazelnuts, snap peas, grilled Bernal bread	20
Pacific tomo ceviche, kumquat aguachile, avocado, jicama, spring onion, habanero, taro whiskers	23
Duck liver mousse, Oro Blanco, fruit preserves, frisée herb salad, grilled bread, grain mustard	22
Sirloin beef tartare, Dijon sauce, fried capers, red onion, herbs, St. Jorge, gaufrette chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips	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, citrus supremes, coconut whipped cream, cocoa nibs	19
Champagne French omelette, black truffle, maitake, Comté, crème fraîche, crisp potatoes, green salad	25
Spring scramble, local favas, green garlic, spring onions, breadcrumbs, arugula, ricotta salata	23
Spring frittata, English peas, asparagus, fromage blanc, Yukons, chili; sauce romesco, sliced prosciutto	27
Crisp duck leg confit, chicories, poached farm eggs, croutons, garnet yams, five spice quacklins	27

sandwiches & the grill

Croque Madame, Parisian style ham, Gruyère, our pain de mie, béchamel, egg crown, greens, French fries	24
Our house ground burger, Barely Buzzed cheddar, house Dutch crunch bun, Bugré herb sauce, French fries	23
ADD A YUMMY DETAIL: FARM EGG 2 SLICED AVOCADO 2 BROWN SUGAR BACON 3	
Tandoori 1/2 chicken, roasted Romanesco, raita, avocado chutney, grilled radicchio	28
Akaushi Wagyu bavette steak, papas bravas, sunnyside egg, grilled rabe, Argentine salsa, aioli, jus	38

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Side of Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5
Bernal Bakery toast, Maui pineapple jam, house made cultured butter	5.5

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

A 6% 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.