

foreigncinema

saturday brunch, may 23, 2026

oysters*

	EACH	HALF	DOZEN
Birch Point (<i>Dyer Bay, Steuben, ME</i>)	4	/ 24	/ 48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/ 24	/ 48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/ 27	/ 54
Manon Petite (<i>Dyers Bay, ME</i>)	4.5	/ 27	/ 54
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/ 24	/ 48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/ 24	/ 48
Totten Inlet (<i>South Puget Sound, WA</i>)	4	/ 24	/ 48

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16 /	32
	HALF	WHOLE
Lobster (<i>Maine</i>)	45 /	90
Dungeness Crab (<i>California</i>)	40 /	80
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<i>Selection of raw shellfish</i>	95 /	195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': strawberry rhubarb or pineapple guava	9
Fruit bowl: blackberries, Cara Cara, apricots, strawberries, raspberries, Straus yogurt, cashew granola	16
Warm goat cheese, lavender, cherries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma garden lettuces, za'atar vinaigrette, Persian cucumber, blood oranges, toasted seeds, Essex feta	22
Pacific tuna ceviche, pineapple aguachile, avocado, fresno chili, spring onion, platano chips	25
Country pork pâté, field greens, Bing cherry jam, Dijon, cornichon, grilled bread	20
Sirloin steak tartare, truffle sauce, capers, spring onion, Reggiano, waffled potatoes, chervil	24
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
House-cured fish board, smoked salmon, tuna pastrami, dill Hamachi, fromage blanc, pickles, seeded toast	27

silver sky ranch farm eggs

Baguette French toast, Tory Farm white nectarines, orange whipped cream, candied hazelnuts, maple syrup	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens	27
Duck al pastor tostada, guajillo chili, duck confit, poached egg, crispy tortilla, shell beans, queso fresco	27
Heavenly scramble, squash blossoms, zucchini, new garlic, breadcrumbs, salsa verde, Manchego	24
Delta asparagus and San Daniele prosciutto, fried eggs, warm chicories, salsa macha, angel hair potatoes	24

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Crispy fried fish sandwich, local halibut, soft roll, new garlic tartar, raw slaw, kettle chips	28
Za'atar scented half-chicken, French fries, baby carrots, chickpea hummus, toum	27
Grilled Heritage pork chop, sunnyside egg, panzanella, grilled artichokes, Pecorino salsa, Bing cherries	37

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	7
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, nectarine 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.