

foreigncinema

saturday brunch, july 26th, 2025

oysters*

	EACH		HALF		DOZEN
Beach Plum (Westport, MA)	4	/	24	/	48
Beau Soleil (Miramichi Bay, N.B., CN)	4.5	/	27	/	54
Kusshi (Deep Bay, BC)	4	/	24	/	48
Moon Shoal (Barnstable, MA)	4.5	/	27	/	54
Royal Miyagi (Baynes Sound, B.C.)	4	/	24	/	48
Saint Simon (Saint Simon Bay, N.B. CN)	4	/	24	/	48
Sea Kist (Dutch Harbor, RI)	4	/	24	/	48

Razor Clams (Nantucket, MA)*
sangre de tigre, cucumber, trout caviar

6 / 36 / 72

shellfish*

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

caviar*

waffled potatoes & crème fraîche
Tsar Nicoulai Estate .6 oz. 59
Tsar Nicoulai Golden Osetra .6 oz. 83

weekend picnic

Fruit Pop Tarts: apricot or strawberry	8.5
Fresh fruit: Bing cherries, white peach, pluots, raspberries, yogurt, honey, granola	16
Lavender-baked goat cheese, strawberries, endive, cucumber, radish crudité, crostini	17
Little gems, charred Brentwood corn, ancho-lime dressing, cherry tomato, summer beans, Manchego	17
Fresh pulled mozzarella, Tory Farms yellow peaches, cocoa nibs, basil, saba, grilled sourdough	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 boysenberries, nectarines, maple whipped cream, candied walnuts	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
House chorizo scramble, cherry tomatoes, spring onion, mojo verde, queso fresco, tortilla whiskers	24
Aromatic Persian-style flat omelette, garlic, ginger, Thai chili, tomato chutney, sumac shoestring fries	26
Wild mushrooms sunnyside up! Sierra morels, warm chicories, Nardellos, sauce vert, wispy chips	25

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Bechamel, French fries	25
Za'atar grilled chicken, hummus, baby carrots, toum, stonefruit chutney, spiced French fries	30
Grilled Heritage pork chop, sunnyside egg, summer corn, romesco, mizuna	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.