

foreigncinema

saturday brunch, march 14th, 2026

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, NB, CN</i>)	4.5	/ 27	/ 54
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/ 27	/ 54
Peale Passage (<i>Totten Inlet, WA</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Baynes Sound, BC, CN</i>)	4	/ 24	/ 48
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/ 27	/ 54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
Razor Clams (<i>Nantucket, MA</i>) *	6	/ 36	/ 72

served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>California</i>)	40	/ 80

	ROYAL	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/ 195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz. <i>house made potato chips, crème fraîche</i>	83

weekend picnic

Fruit 'Pop Tarts': pineapple or kiwi	8.5
Fresh fruit: blackberries, pineberries, Cara Caras, strawberries, kiwi, yogurt, honey, almond granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma chicory salad, green goddess dressing, marinated beets, seeded croutons, ricotta salata	16.5
Smoked salmon toasts, fromage, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Poke: Pacific tuna, blood orange ponzu, avocado, Fresno chili, scallions, tobiko, jicama, yuca chips	25
Delta asparagus, kumquats, purple cauliflower, mandarins, labneh, pistachio dukkah	18
*Sirloin beef tartare, truffle sauce, shallots, capers, pear, Reggiano, garlic toast	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, 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, brûléed bananas, coconut whipped cream, toasted coconut, mango honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, golden potatoes, salad greens	26
Crisp duck leg confit, poached eggs, Castelfranco, garnet yams, snap peas, salsa macha	26
Heavenly scramble, Delta asparagus, green garlic, Meyer lemon salsa verde, breadcrumbs, Manchego	24
Robust Persian flat omelette: green chili, spring onion, cilantro, avocado, straw potatoes, tomato jam	24

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, baby lettuces, French fries	24
Merguez lamb burger, Superior Farms sirloin, Dutch crunch bun, cilantro feta sauce, kettle chips	27
Madras curry scented half-chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, raita	26.5
Akaushi Wagyu bavette, sunnyside eggs, white beans, lacinato kale, Spanish onions, Argentine 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, mixed berry 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.