

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Highwater (<i>Humboldt Bay, CA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)* 6 / 36 / 72
served ceviche style with sangre de tigre, cucumber, trout roe

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

caviar*

Tsar Nicoulai Golden Osetra .5 oz. 83
 Tsar Nicoulai Estate .5 oz 53
house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': kiwi or kumquat	8.5
Fresh fruit: Gala apples, pomegranate, Cara Caras, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
nomoma chicory salad, creamy Meyer lemon dressing, blood oranges, beets, seeded croutons, ricotta salata	16.5
Cured fish board: Smoked salmon, Pacific tuna pastrami, herbed Chèvre, cucumbers, pickles, levain	25
*Ceviche: Pacific tuna, leche de tigre, avocado, Fresno chili, scallions, jicama, platano chips	25
Fresh pulled mozzarella, roasted Bartlett pears, San Daniele prosciutto, basil pistou, arugula	18
*Sirloin beef tartare, green goddess, shallots, capers, green apple, Reggiano, garlic toast	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, aioli, cilantro, lime, totopos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, Tango mandarins, maple whipped cream, candied walnuts, cardamom honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	26
Chilaquiles! Roasted tomatillo sauce, two fried eggs, crispy tortillas, shell beans, queso fresco, salsa macha	24
Dungeness crab scramble, green garlic, Meyer lemon, breadcrumbs, Manchego, mojo verde	26
Shakshuka: aromatic stewed tomatoes, baked eggs, bell pepper, jalapeño, lebeh, flat bread	25

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Merguez lamb burger, Superior Farms sirloin, Dutch crunch bun, cilantro feta sauce, kettle chips	27
Za'atar grilled half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, toum	26.5
Grilled Heritage pork chop, sunnyside egg, panzanella, lacinato kale, grilled onions, 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, blood orange 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.