

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Divine Pine (<i>Topsail Sound, NC</i>)	4	/	24	/	48
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
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pacific Gold (<i>Morro 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

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*

waffled potatoes & crème fraîche

Tsar Nicoulai Estate 1 oz. 120

weekend picnic

Fruit 'Pop Tarts': blood orange or pineapple	8.5
Fresh fruit: Blood orange, grapes, Kishus, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma baby lettuce salad, Fuji apples, molasses dressing, beets, candied walnuts, ricotta salata	16.5
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, pineapple aguachile, avocado, Fresno chili, scallions, jicama, platano chips	25
Duck liver mousse, warren pear, field greens, pear jam, seeded toast	18
*Sirloin beef tartare, au poivre sauce, olives, capers, herbs, Reggiano, waffle chips	23
Plancha! Monterey Bay calamari, scallops, Oaxacan mole, chickpeas, 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, Cara Caras, vanilla whipped cream, candied peacans, cardamom honey	19
Champagne French rolled omelette, chanterelles, alba truffle, Comté, crisp potatoes, salad greens	28
Two fried eggs, San Daniele prosciutto, roasted chicories, garnet yams, spiced romanesco, salsa macha	25
Heavenly scramble, green garlic, crispy Brussels, breadcrumbs, Manchego, Meyer lemon salsa verde	24
Dungeness crab frittata, fromage blanc, Yukons, Thai chili, fines herbes, avocado mousse, matchstick frites	26

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, onion, gems, kettle chips	25
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Tandoori grilled half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, raita	26.5
Heritage grilled pork chop, sunnyside egg, Tuscan farro, broccoli rabe, 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, pear 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.