

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	27	54
Bijou (<i>New Brunswick, CN</i>)	4	24	48
Black Magic (<i>Thunder Cove, PEI, CN</i>)	4.5	27	54
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	24	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	27	54
Kumiai (<i>Baja, MX</i>)	4	24	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	24	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	24	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	27	54
Point Reyes Miyagi (<i>Pt. Reyes, CA</i>)	4	24	48
Sea Cups (<i>Stono River, SC</i>)	4	24	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	27	54

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*

<i>served with papadom & crème fraîche</i>		
Tsar Nicoulai Estate .6 oz.	59	
Tsar Nicoulai Golden Osetra .6 oz.	83	

weekend picnic

Fruit Pop Tarts: pineapple <i>or</i> strawberry	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: persimmons, Shinko pear, Mt. Rose apples, pomegranates, Straus yogurt, honey, granola	15
Lavender-baked goat cheese, Red Flame grapes, endive, cucumber, radish crudité, crostini	17
Little gems, baby beets, kishu mandarins, green goddess dressing, toasted seeds, ricotta salata	16
House pulled mozzarella, Comice pears, delicata squash, pomegranate, hazelnut dukkah, Aleppo	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Pacific tuna ceviche, avocado, mango aguachile, jicama, scallion, habanero, fried platano	24
Pâté de Maison, coastal huckleberries, radishes, field greens, grilled bread	22
*Sirloin beef tartare, Dijon sauce, fried capers, red onion, herbs, Reggiano, waffle chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Maui pineapple, coconut whipped cream, candied walnuts	19
French omelette, Fuji apple, d'Affinois, chanterelles, hard cider, crème fraîche, crisp potatoes, salad	25
Five spice duck breast, mixed chicories, poached eggs, cranberries, croutons, yams, quacklins	26
Heavenly scramble, soft eggs, crispy Brussels, meyer lemon, breadcrumbs, salsa verde, reggiano	24
Robust Persian flat omelette: green chilies, green garlic, cilantro, avocado, straw potatoes, tomato jam	20

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Bechamel, French fries	25
*House ground burger, Barelybuzzed cheddar whip, Dutch crunch bun, bugré sauce, grilled onions	24
<i>ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5</i>	
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, patatas bravas, sunnyside egg, salsa Reggiano, grilled rabe, jus	38

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, quince 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.

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