

oysters*

	EACH		HALF		DOZEN
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
Village Bay (<i>New Brunswick, CN</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>)*	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
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL	IMPERIAL	
	95	/	195

caviar*

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

weekend picnic

Fruit 'Pop Tarts': kiwi or pineapple	8.5
Fresh fruit: Blackberries, tangelos, Cara Caras, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Chicory salad, creamy Meyer lemon dressing, valencia oranges, beets, seeded croutons, ricotta salata	16.5
Cured fish board: smoked salmon, tuna conserva, herbed fromage, cucumbers, pickles, levain	25
*Ceviche: Pacific tuna, mandarin aguachile, avocado, Fresno chili, scallions, jicama, yucca chips	25
Roasted romanesco, kumquats, blood oranges, snap peas, lebneh, pistachio dukkah	18
*Sirloin beef tartare, truffle sauce, 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, Maui pineapple, coconut whipped cream, candied cashews, mango 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, whipped feta, flat bread	25

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Heritage pork french dip, roasted pork loin, house roll, Raclette, Dijonaise, au jus, kettle chips	26
Harissa scented half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, toum	26.5
Akaushi Wagyu bavette, sunnyside eggs, papas bravas, Spanish onions, sauce romesco, aioli	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.