

oysters*

	EACH	HALF	DOZEN
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/ 24	/ 48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/ 24	/ 48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/ 24	/ 48
Dugas Gourmet (<i>Caraquet Bay, N.B., CN</i>)	4.5	/ 27	/ 54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/ 24	/ 48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/ 24	/ 48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/ 27	/ 54
Marin Gem (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Oishi (<i>Nahcotta, WA</i>)	4.5	/ 27	/ 54
Pink Moon (<i>New London, P.E.I., CN</i>)	4.5	/ 27	/ 54
Pt. Reyes Miyagi (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Summerstone (<i>Skunk Island, WA</i>)	4.5	/ 27	/ 54

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>Washington</i>)	40	/ 80
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i>	ROYALE 95	IMPERIAL 195

caviar*

<i>served with kettle chips & crème fraîche</i>	
Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: strawberry <i>or</i> nectarine	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: Bing cherries, white nectarines, blackberries, strawberries, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, apricots, endive, cucumber, radish crudité, crostini	17
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Summer-sweet Blackjack watermelon & Galia melons, essex feta, cocoa nibs, Aleppo, opal basil	18
Sonoma little gem salad, ancho-lime vinaigrette, Brentwood corn, tomato, cucumber, pepitas, ricotta salata	16.5
Martin's field greens, Arata Farm yellow plums, pâté de maison, grilled bread	20
*Ceviche: Pacific tuna, avocado, cucumber aguachile, jicama, onion, habanero, fried taro	24
*Sirloin beef tartare, truffle sauce, fried capers, red onion, herbs, Reggiano, gaufrette chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips	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, Yerena farm strawberries, citrus-maple whipped cream, candied walnuts	19
Champagne French omelette, black truffle, chanterelles, Comté, crème fraîche, crisp potatoes, green salad	25
Summer scramble, squash, roasted jalapeños, cilantro crema, tortilla ribbons, mizuna, Manchego	24
Vegetable tostada, white corn, cherry tomatoes, fried egg, shishitos, shell bean purée, mojo verde, avocado	24
Crisp duck leg confit, mixed chicories, poached farm eggs, peaches, panzanella, five spice quacklins	27

sandwiches & the grill

Croque Madame: Parisian style ham, Gruyère, our pain de mie, béchamel, egg crown, greens, French fries	24
House smoked turkey sandwich, heirloom tomato, Hatch chile cheddar whip, grilled rye, gems, kettle chips	22
Tandoori chicken, pablano labneh, baby carrots, grilled radicchio, hummus, angel hair potatoes	28
Akaushi Wagyu bavette steak, patatas bravas, sunnyside eggs, Early Girl tomatoes, salsa verde, aioli, 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 toast, mango jam, house made cultured butter	6.5

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. *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.*