

oysters*

	EACH	HALF	DOZEN
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	24	48
Cold Creek (<i>Washington</i>)	4	24	48
Dugas Gourmet (<i>Caraquet Bay, N.B., CN</i>)	4.5	27	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	27	54
Kusshi (<i>Deep Bay, British Columbia</i>)	4	24	48
Marin Gem (<i>Point Reyes, CA</i>)	4	24	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	24	48
Oishi (<i>Nahcotta, WA</i>)	4.5	27	54
Pickering Pass (<i>Washington</i>)	4.5	27	54
Point Reyes Miyagi (<i>Point Reyes, CA</i>)	4	24	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	24	48
Littleneck Clams (<i>Cedar Key, FL</i>)	3-5	21	42

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
Plateaux de Fruits de Mer	ROYALE	IMPERIAL
<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: strawberry <i>or</i> peach	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: Persimmons, Shinko pear, strawberries, pluots, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, Red flame grapes, endive, cucumber, radish crudité, crostini	17
Sonoma little gems, marinated baby beets, pink lady apples, green goddess dressing, toasted seeds	16
Warren pears, Mission figs, pomegranate, hazelnut dukkah, basil pistou, Essex feta, Aleppo, fried sage	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
*Ceviche: Pacific bigeye tuna, avocado, leche de tigre, jicama, onion, habanero, fried plantain	24
Rich duck liver mousse, pickled yellow peach, house mustard, radishes, frilly mustard, grilled bread	22
*Sirloin beef tartare, truffled 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, honey pluots, citrus-maple whipped cream, candied walnuts	19
French rolled Champagne omelette, gold chanterelles, truffle, Comté, crème fraîche, crisp potatoes, salad	25
Fried eggs, house beef tongue "pastrami", blistered shishitos, warm chicories, salsa matcha, shoestrings	25
Heavenly scramble, farm eggs, tomatillo salsa, squash, shell beans, cherry tomato, queso fresco, tortilla strips	24
Crisp duck leg confit, poached farm eggs, golden peaches, panzanella, mixed chicories, five spice quacklins	27

sandwiches & the grill

Croque Monsieur: Parisian style sliced ham, Gruyère, toasted pain de mie bread, garden lettuces, French fries	23
*House ground burger, Barelybuzzed cheddar whip, house Dutch crunch bun, bugré herb sauce, grilled onions	24
ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5	
Poulet frites! za'atar grilled chicken, hummus, harissa baby carrots, toum, avocado chutney, French fries	28
Akaushi Wagyu bavette, patatas bravas, sunnyside egg, heirloom tomatoes, sauce gribiche, arugula, 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, nectarine 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.