

oysters*

	EACH	HALF	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	27	54
Bijou (<i>Bedec Bay, N.B., CN</i>)	4	24	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	24	48
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	24	48
Earthquake Bay (<i>Tomales Bay, CA</i>)	4	24	48
Hog Island Sweets (<i>Marshall, CA</i>)	4.5	27	54
Kusshi (<i>Deep Bay, B.C.</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>Nabocotta, WA</i>)	4.5	27	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	27	54
Saint Simon (<i>Saint Simon Bay, N.B. CN</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
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL	IMPERIAL
	95	195

caviar*

served with gaufrettes & crème fraîche

Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

weekend picnic

Fruit Pop Tarts: Cara Cara marmalade or mango-guava	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	9
Persian breakfast, herb salad, za'atar, feta, Pink Lady apple jelly, warm focaccia bread, labneh	16
Lavender-baked goat cheese, Anjou pears, endive, cucumber, radish crudité, crostini	17
Sonoma little gems, balsamic dressing, beets, Shinko pears, Reggiano, spiced pepitas	16
Grilled Delta asparagus, green goddess, breadcrumbs, farm egg, peas, kumquats, Ricotta Salata	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, grilled levain	23
Pacific tuna ceviche, avocado, tangelo aguachile, jicama, spring onion, Fresno chile, fried taro	24
Antipasto: house bresaola, fresh burrata, basil pistou, toasted hazelnuts, field greens, grilled bread	23
*Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Pecorino, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, totopos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilis, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, blood oranges, coastal strawberries, citrus-maple whipped cream, candied walnuts	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
Spring frittata, English peas, Delta asparagus, green garlic, fromage blanc, Yukons, Thai chili, mojo verde	24
Shakshuka! Eggs slow-cooked in aromatic tomatoes, zucchini, jalapeño, feta, cilantro, grilled bread	23
Crisp duck leg confit, chicory salad, poached eggs, white beans, croutons, Cara Caras	26

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
ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5	24
Poulet frites! za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	30
Akaushi Wagyu bavette, sunnyside egg, patatas bravas, grilled rabe, aioli, Spanish onions, chimichurri, 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, pineapple 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.