

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
Capital Gems (<i>Harstine Isle East, WA</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>Nabcocta, WA</i>)	4.5	27	54
Pickering Pass (<i>Puget Sound, WA</i>)	3.5	21	42
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	24	48
Razor Clams (<i>Nantucket, MA</i>) <i>dressed in sangre de tigre, cucumber, trout roe</i>	6	36	72

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*

served with gaufrettes & crème fraîche

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

weekend picnic

Fruit Pop Tarts: blood orange marmalade or pineapple-guava	8.5
House warm sticky toffee bun, candied pecans	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
Grains bowl: quinoa, farro, spring gems, blood oranges, baby beets, toasted seeds, house granola	16
Grilled Delta asparagus, green goddess, breadcrumbs, farm egg, snap 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: fresh pulled mozzarella, San Daniele prosciutto, basil pistou, pistachio dukkah, arugula	23
*Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Pecorino, waffle chips	23
Plancha! Monterey Bay calamari, pastor sauce, shelling beans, marjoram aioli, topos	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, Brokaw kiwis, strawberries, passionfruit whipped cream, candied walnuts	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
Spring scramble, English peas, Delta asparagus, green garlic, salsa verde, Manchego, breadcrumbs	24
Shakshuka! Eggs slow-cooked in aromatic tomatoes, zucchini, jalapeño, feta, cilantro, grilled bread	23
Chilaquiles! fried eggs, corn tortillas, charred serrano, shell beans, tomatillo, salsa matcha, queso fresco	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	
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, mango 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.