

oysters*

| | EACH | HALF | DOZEN |
|---|------|------|-------|
| Fanny Bay (<i>Vancouver Island, BC</i>) | 4.5 | 27 | 54 |
| La Caraquette (<i>Caraquette Bay, N.B., CN</i>) | 4 | 24 | 48 |
| Riptide (<i>Westport River, MA</i>) | 4 | 24 | 48 |
| Royal Miyagi (<i>Sunshine Coast, BC</i>) | 4 | 24 | 48 |
| Saint Simon (<i>Saint Simon Bay, N.B., CN</i>) | 4 | 24 | 48 |
| Shigoku (<i>Willapa Bay, WA</i>) | 4.5 | 27 | 54 |
| Shio Tang (<i>Skagit Bay, WA</i>) | 4.5 | 27 | 54 |
| Steamboat (<i>Puget Sound, WA</i>) | 4 | 24 | 48 |
| | | | |
| 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 |
| | HALF | WHOLE |
| Lobster (<i>Maine</i>) | 45 | 90 |
| Dungeness Crab (<i>Washington</i>) | 40 | 80 |
| Plateaux de Fruits de Mer | ROYAL | IMPERIAL |
| <i>Selection of raw shellfish</i> | 95 | 195 |
| | | |
| caviar* | | |
| Tsar Nicolai Estate .5 oz. | 59 | |
| Tsar Nicolai Golden Osetra .5 oz. | 83 | |
| <i>house made potato chips, crème fraîche</i> | | |

weekend picnic

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| Fruit 'Pop Tarts': nectarine or Maui pineapple | 9 |
| Fruit bowl: blackberries, strawberries, Dappledandy plum, yogurt, cashew granola | 16 |
| Lavender scented baked goat cheese, cherries, Belgian endive, cucumber, vegetable crudité, crostini | 17 |
| Little gem salad, Green Goddess dressing, radish, fresh cured anchovy toasts | 16.5 |
| Brunch Bowl: lettuces, mozzarella, Romanos, tomatoes, farm egg, radishes, cucumber, red wine vinaigrette | 20 |
| Beef sirloin steak tartare, truffle sauce, capers, spring onion, Reggiano, waffled potatoes, chervil | 24 |
| Plancha! Monterey Bay calamari, robust Oaxacan mole, chickpeas, aioli, cilantro, lime, totopos | 23 |
| Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini | 17 |
| Smoked salmon, Persian cucumbers, pickled red onions, za'atar | 24 |

silver sky ranch farm eggs

| | |
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| Baguette French toast, gold nectarines, huckleberries, maple whipped cream, cocoa nibs, toasted almonds | 20 |
| French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens | 27 |
| Crisp duck leg confit, poached eggs, frisee, Castelfranco, Sungold tomatoes, quacklins, pickled jalapeños | 27 |
| Summer Scramble, sweet 100's, charred shishitos, tortilla ribbons, mojo verde, Manchego shower | 24 |
| Robust Persian flat omelette: Thai chilies, spring onion, cilantro, avocado, straw potatoes, tomato jam | 24 |

sandwiches & the grill

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| Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries | 25 |
| House ground burger, Dutch crunch bun, bûgré sauce, Barely Buzzed whip, grilled onions, kettle chips | 25 |
| ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5 | |
| Tandoori grilled half-chicken, grilled spicy broccoli rabe, baby carrots, cucumber raita, basmati rice | 26 |
| Grilled brined Heritage pork chop, sunnyside egg, salsa verde, Italian white butter beans | 36 |

extras

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| Slow-cooked, brown sugar-smoked bacon | 8.5 |
| Hand-cut Kennebec French fries | 7 |
| Warm Acme levain bread, house made cultured butter | 5.5 |
| Bernal Bakery sourdough toast, fig preserves, 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.