

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Island Creek (<i>Duxbury, MA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, B.C., CN</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
Standish Shore (<i>Duxbury Bay, MA</i>)	4.5	/	27	/	54

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*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz. <i>house made potato chips, crème fraîche</i>	83

weekend picnic

Fruit 'Pop Tarts': nectarine-peach or cherry 9

Fruit bowl: blackberries, melon, strawberries, Dappledandy plum, yogurt, pecan granola 16

Lavender scented baked goat cheese, cherries, Belgian endive, cucumber, vegetable crudité, crostini 17

Brunch Bowl: lettuces, mozzarella, Romanos, sungolds, farm egg, radishes, cucumber, red wine vinaigrette 20

Pacific tuna tostadas, pineapple aguachile, Brokaw avocado, habenero, spring onion, blue corn tortillas 25

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, topos 23

Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilies, house pickles, crostini 17

Cured fish board: dill kampachi, smoked salmon, tuna pastrami, fromage, cucumber, pickles, seeded toast 30

silver sky ranch farm eggs

Baguette French toast, gold peaches, 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, frisée, Castelfranco, tomatillo sauce, quacklins, pickled jalapeños 27

Borracha Summer Scramble, charred shishitos, sweet 100s, drunken salsa, tortilla whiskers, Manchego 24

Fried eggs, heirloom tomatoes, sliced San Daniele prosciutto, arugula, salsa macha, angel hair potatoes 26

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries 25

House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, tomato, onions, kettle chips 25.5

ADD A YUMMY DETAIL, FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5

Tandoori grilled half-chicken, hummus, baby carrots, cucumber raita, basmati rice 26

Grilled Heritage pork chop, sunnyside egg, Brentwood corn, gypsy peppers, mojo verde 37

extras

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, strawberry 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.