

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, NB, CN</i>)	4.5	/	27	/	54
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Chebooktook (<i>Bouctouche Bay, NB, CN</i>)	4	/	24	/	48
Pickering Pass (<i>Washington</i>)	4	/	24	/	48
Pink Moon (<i>Prince Edward Island, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) * 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
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer			
Selection of raw shellfish	95	/	195

caviar*

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

weekend picnic

Fruit 'Pop Tarts': plum or fig	9
Fruit bowl: Mission figs, nectarines, summer melons, shinko pear, strawberries, yogurt, pecan granola	16
Lavender scented baked goat cheese, Bronx grapes, Belgian endive, cucumber, vegetable crudité, crostini	17
Grains & Greens: lettuces, quinoa, mozzarella, summer beans, sweet 100s, farm egg, radishes, red wine vin	20
Heirloom tomato, summer cucumbers, house labneh, pistachio dukkah, Essex feta	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, totopos	23
Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilis, house pickles, crostini	23
Cured fish board: dill local halibut, smoked salmon, tuna pastrami, fromage, cucumber, seeded toast	30

silver sky ranch farm eggs

Baguette French toast, Dapple Dandy pluots, passionfruit honey, coconut whipped cream, candied walnuts	20
French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens	27
FC Chilaquiles! fried eggs, corn tortillas, shishitos, shell beans, tomatillo sauce, salsa matcha, queso fresco	25
Summer scramble, sungolds, spring onion, zucchini, mojo verde, breadcrumbs, Manchego	24
Fried eggs, heirloom tomatoes, sauce romesco, sliced San Daniele prosciutto, angel hair potatoes, arugula	26

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Smoked turkey breast sandwich, early girl tomato, rye roll, jalapeño mayo, baby lettuce, kettle chips	27
Za'atar grilled half-chicken, hummus, baby carrots, toum, snap peas, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, Nardello peppers, chimichurri	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, blackberry 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.