

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Point Reyes Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, NB, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa 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
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
<i>Selection of raw shellfish</i>	95	/	195

caviar*

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

weekend picnic

Fruit 'Pop Tarts': nectarine or strawberry	9
Fruit bowl: Mission figs, Pink pearl apples, melon, Shinko pear, strawberries, yogurt, pecan granola	16
Lavender scented baked goat cheese, Bronx grapes, Belgian endive, cucumber, vegetable crudité, crostini	17
Sonoma baby lettuce, sumac vinaigrette, Romano beans, early girl tomatoes, toasted seeds, ricotta salata	20
Heirloom tomato, summer cucumbers, house labneh, pistachio dukkah, Essex feta	25
Beef sirloin steak tartare, green goddess 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, Heart plums, cardamom honey, orange-maple whipped cream, candied walnuts	20
French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens	27
Chilaquiles Verde, fried eggs, tomatillos, poblano, shishitos, shell beans, salsa macha, queso fresco, tortillas	25
Summer scramble, sungolds, spring onion, zucchini, mojo verde, breadcrumbs, Manchego	24
Porchetta hash, poached eggs, house pickles, crispy potatoes, arugula, habanero-onion salsa	26
Shakshuka, baked eggs in aromatic tomatoes, summer squash, sliced jalapeno, Essex feta, flatbread	27

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, grilled onion, kettle chips	26
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Za'atar grilled half-chicken, hummus, Jimmy Nardello peppers, toum, snap peas, avocado chutney	27
Grilled Pacific swordfish, French fries, herbed baby carrots, citrus beurre blanc	35

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, 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.

