

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Baja, MX</i>)	4	/	24	/	48
Blue Devils (<i>Baja, MX</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</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
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48
Steamboat (<i>Puget Sound, WA</i>)	4	/	24	/	48

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': blueberry <i>or</i> mango-pineapple	9
Fruit bowl: Mission figs, Sonoma melon, Shinko pears, strawberries, yogurt, pecan granola	16
Lavender scented baked goat cheese, Fantasy grapes, Belgian endive, cucumber, crudité, crostini	17
Sonoma baby lettuce, sumac vinaigrette, Brokaw avocado, sweet 100s, toasted seeds, ricotta salata	20
Heirloom tomato, cucumbers, house labneh, opal basil essence, pistachios, Essex feta	25
Beef sirloin steak tartare, truffled horseradish sauce, capers, spring onion, Piave, waffled potatoes	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	22
Cured fish board: dill local halibut, smoked salmon, tuna pastrami, fromage, cucumber, seeded toast	30

silver sky ranch farm eggs

Baguette French toast, Betty Anne plums, huckleberries, orange-maple whipped cream, toasted almonds	20
French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens	27
Chilaquiles Verde, fried eggs, tomatillo, poblano, shishitos, shell beans, salsa macha, queso fresco, tortilla	25
September scramble, sungolds, spring onion, broccoli rabe, Meyer lemon salsa, breadcrumbs, Reggiano	24
Dungeness crab frittata, fromage blanc, Yukons, Thai chili, squash, green goddess, matchstick frites	27

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
House ground burger, sesame 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, baby carrots, toum, snap peas, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, Jimmy Nardello peppers, mojo verde	36

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.