

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Pacific Cocktail (<i>Baynes Sound, B.C., CN</i>)	4	/	24	/	48
Royal Miyagi (<i>British Columbia, CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Samish Pearl (<i>Samish Bay, WA</i>)	4	/	24	/	48
Shigoku (<i>Samish Bay, WA</i>)	4.5	/	27	/	54

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>California</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
<i>house made potato chips, crème fraîche</i>	

weekend picnic

Fruit 'Pop Tarts': quince or Maui pineapple	9
Fruit bowl: raspberries, pomegranates, Red Flame grapes, Warren pear, yogurt, almond granola	16
Herbed baked goat cheese, picholine tapenade, Belgian endive, cucumber, crudité, crostini	17
Persian breakfast, mixed fragrant herb salad, Mount Rose apple jelly, Essex feta, za'atar, herb slab, labneh	20
Fuyu persimmons, cardamom scented ricotta, toasted hazelnut, honey, Genovese basil	19
Local halibut ceviche, Shinko pear vinaigrette, charred avocado, serrano chili, lime, plantain chips	24
Plancha! Monterey Bay calamari, smoky al pastor sauce, chickpeas, aioli, cilantro, lime, totopos	23
Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilis, house pickles, crostini	22
William's pâté en croûte de cochon, Dijon mustard, cornichon, cranberry preserves	22

silver sky ranch farm eggs

Baguette French toast, roasted Warren pears, orange butter, candied walnuts, maple syrup	20
French rolled ham & Dijon mustard omelette, herbs, Comté, aged cheddar, russet potatoes, salad greens	26
Robust Persian chicken khima, poached eggs, stewed tomatoes, avocado chutney, shoestring potatoes	27
Heavenly scramble, Brentwood corn, snap peas, breadcrumbs, Meyer lemon salsa verde, Manchego	23
Zucchini & shishito frittata, Thai chili, fromage blanc, red pepper tomato vinaigrette, avocado, frisée	24
Wild mushroom sunny side up eggs, green goddess, San Daniele prosciutto, chicories, garlic chapons	27

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Béchamel, Gruyère, pain de mie, garden lettuces, French fries	25
Pastrami sandwich, 10hr brisket, Russian dressing, cabbage slaw, seeded sourdough, kettle chips	27
Heritage pork chop, sunnyside egg, Tuscan farro, broccoli rabe, Calabrian chili vinaigrette, apple butter	27
Grilled Wild King salmon, French fries, citrus buerre blanc, Romano beans, frisée herb salad	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.