

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Pt. Reyes Miyagi (<i>Tomales Bay, CA</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	/	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 <i>Selection of raw shellfish</i>	95	/	195

caviar*

<i>waffled potatoes & crème fraîche</i>	
Tsar Nicoulai Golden Osetra .5 oz.	83

weekend picnic

Fruit 'Pop Tarts': quince or plum	8.5
Fresh fruit: persimmons, apples, oro blanco, pomegranate, shinko pear, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, wild huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Brunch bowl: kale, gems, beets, squash, dates, candied pecans, sherry molasses dressing, ricotta salata	17
Yerena Farms blackberry toast: fromage blanc, pomegranates, candied walnuts, Bernal's seeded toast	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific halibut, aguachile, Brokaw avocado, Fresno chili, scallions, jicama, taro chips	25
House pulled mozzarella, house cured bresola, pancetta, Martin's arugula, grilled bread	21
*Sirloin beef tartare, truffled horseradish sauce, olives, capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, mango, sliced banana, coconut whipped cream, toasted coconut, pineapple honey	19
Champagne French rolled omelette, chanterelles, black truffle, Lancashire, Comté, crisp potatoes, salad	25
Shakshuka: aromatic tomatoes, baked eggs, bell pepper, jalapeño, whipped feta, house flat bread	24
Balsamic fried eggs, fingerling potato-garlic confit hash, sliced San Daniele prosciutto, radicchio	25
Crisp duck leg confit, poached eggs, Castelfranco, Umbrian farro, delicata squash, Warren pears	25.5

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, tomato, pickles, kettle chips	23.5
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Za'atar scented half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, toum	26.5
Akaushi Wagyu bavette, sunnyside eggs, heirloom tomatoes, Spanish onions, white beans, Pecorino salsa	32

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, strawberry jam, 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.