

oysters*

	EACH		HALF		DOZEN
Dukes of Topsail (<i>Topsail Sound, N.C.</i>)	4	/	24	/	48
Hog Island Highwaters (<i>Humboldt Bay, CA</i>)	4.5	/	27	/	54
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
Pacific Gold (<i>Morro Bay, CA</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
Razor Clams (<i>Nantucket, MA</i>)	6	/	36	/	72

sangre de tigre, cucumber, trout caviar

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*			
<i>waffled potatoes & crème fraîche</i>			
Tsar Nicoulai Golden Osetra .5 oz.	83		
Tsar Nicoulai Estate .5 oz.	59		

weekend picnic

Fruit 'Pop Tarts': pineapple-quince or nectarine	8.5
Fresh fruit: persimmons, apples, Satsumas, 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, yams, 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, passion fruit 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, Comté, crisp potatoes, salad greens	25
Brunch tostada, duck leg confit al pastor, scrambled egg, avocado, red gem, shell beans, salsa macha, cotija	25
FC benedict, chicken-sage sausage, poached eggs, house muffin, crispy brussels, Meyer lemon Hollandaise	27
Fried eggs, rich parmesean brodo, San Danielle proscuitto, Martin's arugula, garlic scented levain toast	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Shellfish sandwich, gulf prawns, lobster, crab, house brioche roll, Brokaw avocado, little gems, kettle chips	25
Za'atar scented half chicken, French fries, baby carrots, 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, pear 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.