foreigncinema

saturday brunch, november 21, 2026

oysters*

	EACH	HALF	DOZEN
Beau Soleil *(Miramichi Bay, NB, CN)*	4.5	27	54
Blue Devil *(Baja, MX)*	4	24	48
Little Skookum *(Puget Sound, WA)*	4	24	48
Pickering Passage *(Washington)*	4	24	48
Royal Miyagi *(Baynes Sound, BC, CN)*	4	24	48
Sea Cup *(Baja, MX)*	4	24	48
Shigoku *(Willapa Bay, WA)*	4.5	27	54
Steamboat *(Puget Sound, WA)*	4.5	27	54

shellfish*

	FOUR	EIGHT
White Prawn Cocktail *(Sea of Cortez)*	16	32
	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(California)*	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

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': blood orange *or* apple-yuzu 9

Fruit bowl: raspberries, Crimson grapes, Shinko pear, Straus yogurt, almond granola, honey 16

Herbed baked goat cheese, garlic confit, Belgian endive, cucumber, crudité, baguette crostini 17

Sonoma little gems, Kishu mandarins, fennel, spiced pepitas, Banyuls vinaigrette, Essex feta 20

Fuyu persimmon toast: whipped honey ricotta, San Daniele proscuitto, pistachio relish, toasted levain 19

Bluefin tuna ceviche, pomegranate aguachile, habanero, charred avocado, spring onion, 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, Thai green chilis, house pickles, crostini 22

Rich duck liver mousse, fresh apple jelly, field greens, cornichons, house pickles, grilled levain 22

silver sky ranch farm eggs

Baguette French toast, Pink Lucy apples, candied hazelnuts, Calvados butter, maple syrup 20

French rolled Champagne omelette, golden chanterelles, black truffle, Comté, russet potatoes, salad greens 26

Crisp duck leg confit, poached eggs, Lacinato kale, butter beans, baby carrots, tart cherry dressing 27

Pesto scramble, julienne zucchini, butternut squash, Meyer lemon, herbed breadcrumbs, Reggiano 23

Camerones rancheros tostada, fried eggs, delicata, escabeche, cabbage, poblano-bean purée, queso fresco 26

Spanish chorizo sunny side up eggs, Yukon potato hash, roasted garlic, roasted chicories, mojo verde 27

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Béchamel, Gruyère, pain de mie, garden lettuces, French fries 25

House ground burger, sesame bun, bugré sauce, Barely Buzzed whip, grilled onion, kettle chips 27

ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5

Heritage pork chop, sunnyside egg, panzanella, Red Flame grapes, cippolini onion, citrus gremolata 32

Grilled Pacific Mahi Mahi, French fries, charred onion tartar sauce, broccoli rabe, frisée herb salad 35

extras

- House chicken & sage sausage patty 10

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, 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.