

## oysters\*

	EACH	HALF	DOZEN
Beau Soleil ( <i>Miramichi Bay, N.B., CN</i> )	4.5	27	54
Ichiban ( <i>Skagit Bay, WA</i> )	4.5	27	54
Kusshi ( <i>Deep Bay, British Columbia</i> )	4.5	27	54
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	24	48
Pacific Gold ( <i>Morro Bay, CA</i> )	4	24	48
Royal Miyagi ( <i>Baynes Sound, BC</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

## 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 &amp; crème fraîche</i>	
Tsar Nicoulai Golden Osetra .5 oz.	83
Tsar Nicoulai Estate .5 oz.	59

## weekend picnic

Fruit 'Pop Tarts': blood orange or pineapple	8.5
December fruit: persimmons, apples, Satsumas, Warren pear, blackberries, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, red flame grapes, Belgian endive, cucumber, radish crudité, crostini	17
Brunch bowl: kale, gems, beets, honeynut, dates, candied pecans, sherry molasses dressing, ricotta salata	17
Brokaw Farms kiwi toast: fromage blanc, pomegranates, candied walnuts, Bernal's seeded toast	16
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, mango aguachile, avocado, Fresno chili, scallions, jicama, platano chips	25
Roasted delicata squash, labneh, baby carrots, blood oranges, pistachio dukkah, Essex feta, Aleppo	18
*Sirloin beef tartare, green goddess, 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, Kishu mandarins, guava essence, coconut whip, candied cashews, citrus honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	25
Two fried eggs, beef tongue pastrami, roasted chicories, garnet yams, spiced romanesco, salsa matcha	25
Heavenly scramble, green garlic, crispy Brussels, breadcrumbs, Manchego, Meyer lemon salsa verde	24
Robust Persian flat omelette: green chilies, spring onion, cilantro, avocado, straw potatoes, tomato jam	24

## sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Seafood sandwich, lobster, crab, shrimp, brioche roll, Brokaw avocado, little gems, kettle chips	25
Tandoori grilled half chicken, French fries, Romano beans, herb salad, chickpea hummus, raita	26.5
Heritage grilled pork chop, sunnyside eggs, farro, lacinato kale, shishitos, pecorino sardo	35

## 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.