

foreigncinema

saturday brunch, february 14th, 2026

oysters*

	EACH	HALF	DOZEN
Hog Island Highwater (<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
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	24	48
Pacific Gold (<i>Morro 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

served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	32
Lobster (<i>Maine</i>)	45	90
Dungeness Crab (<i>California</i>)	40	80
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL 95	IMPERIAL 195
caviar*		
Tsar Nicolai Estate .5 oz <i>house made potato chips, crème fraîche</i>	53	

weekend picnic

Fruit 'Pop Tarts': kiwi or mango	8.5
Fresh fruit: Blackberries, tangelos, Cara Caras, Shinko pear, kiwi, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Chicory salad, creamy Meyer lemon dressing, valencia oranges, beets, seeded croutons, ricotta salata	16.5
Smoked salmon toasts, fromage, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: local halibut, mandarin aguachile, avocado, Fresno chili, scallions, jicama, yucca chips	25
Delta asparagus, kumquats, blood oranges, snap peas, lebneh, pistachio dukkah	18
*Sirloin beef tartare, truffle sauce, shallots, capers, gala apple, Reggiano, garlic toast	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, aioli, cilantro, lime, totopos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, blood oranges, rose whipped cream, candied almonds, honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	26
Two fried eggs, San Daniele prosciutto, roasted chicories, garnet yams, romanesco, salsa macha	25
Dungeness crab scramble, green garlic, Meyer lemon, breadcrumbs, Manchego, mojo verde	26
Robust Persian flat omelette: green chili, 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
Heritage pork french dip, roasted pork loin, house roll, Barely Buzzed, Dijonnaise, au jus, kettle chips	26
Harissa scented half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, toum	26.5
Akaushi Wagyu bavette, sunnyside eggs, white beans, rabe, grilled onions, Argentine salsa	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, pineapple 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.