

## oysters\*

	EACH	HALF	DOZEN
Birch Point ( <i>Stueben, ME</i> )	4	24	48
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	24	48
Royal Miyagi ( <i>Sunshine Coast, BC</i> )	4	24	48
Saint Simon ( <i>Saint Simon Bay, N.B., CN</i> )	4	24	48
Sea Cup ( <i>Bahia de San Quintin, Baja, MX</i> )	4.5	27	54
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	27	54
Skookum ( <i>Little Skookum Inlet, WA</i> )	4	24	48
Standish Shore ( <i>Druxbury Bay, MA</i> )	4.5	27	54
Steamboat ( <i>Puget Sound, WA</i> )	4.5	27	54
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
	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\*

Tsar Nicolai Estate .5 oz.	59
<i>house made potato chips, crème fraîche</i>	

## weekend picnic

Fruit 'Pop Tarts': apricot <i>or</i> blueberry	9
Fruit bowl: blueberries, plums, Cara Cara, strawberries, blood orange, yogurt, cashew granola	16
Warm goat cheese, lavender, cherries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma garden lettuces, Brentwood corn creamy dressing, pole beans, toasted seeds, ricotta salata	22
Pacific tuna ceviche, mango aguachile, avocado, Fresno chili, spring onion, taro chips	25
Arata Farms mission fig toast: fromage blanc, basil pistou, toasted pistachios, Bernal's seeded toast, evoo	20
Sirloin steak tartare, truffle sauce, capers, spring onion, Reggiano, waffled potatoes, chervil	24
Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, aioli, cilantro, lime, topos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17
House-cured fish board, smoked salmon, tuna pastrami, dill hamachi, fromage, cucumber, pickles, toast	27

## silver sky ranch farm eggs

Baguette French toast, Yerena's blackberries, coconut whipped cream, toasted coconut, honey	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens	27
Crisp duck leg confit, poached eggs, Castelfranco chicory, snap peas, apricots, hazelnuts	27
Heavenly scramble, zucchini, squash blossoms, charred shishitos, tortilla ribbons, mojo verde, Manchego	24
Robust Persian flat omelette: green chili, spring onion, cilantro, avocado, straw potatoes, tomato jam	24

## sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, grilled onions, kettle chips	25
<i>ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5</i>	
Za'atar scented grilled half-chicken, French fries, baby carrots, chickpea hummus, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, summer beans, Argentine salsa	37

## extras

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, kumquat 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.