

oysters*

	EACH		HALF		DOZEN
Barachois (<i>Miramichi Bay, N. B. CN</i>)	4	/	24	/	48
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</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*

waffled potatoes & crème fraîche

Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

weekend picnic

Fruit Pop Tarts: Mission fig or strawberry- raspberry	8.5
Fresh fruit: Shinko pear, strawberries, peaches, pluots, raspberries, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, Bronx grapes, endive, cucumber, radish crudité, crostini	17
Summer goddess, gems, creamy dressing, white corn, cherry tomato, summer beans, Manchego, pepitas	17
Arata farms Mission figs toast: house ricotta, basil pistou, candied walnuts, Bernal's seeded toast, evoo	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	23
Ceviche mixto! Pacific tuna, shrimp, pulpo, avocado, aguachile, jicama, spring onion, fried platanos	25
Mixed Heirloom tomatoes, house labneh, persian cucumbers, salsa macha, mint	19
*Sirloin beef tartare, tomato vinaigrette, olives, capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Tory farm's Dandy Dapple pluots, maple whipped cream, candied pecans	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
Summer scramble, cherry tomatoes, spring onion, shishitos, mojo verde, tortilla ribbons, queso fresco	24
Aromatic chicken keema, curry leaf, stewed tomato, baked eggs, avocado chutney, angel hair potatoes	25
Crispy duck leg confit, poached egg nest, hatch chile salsa verde, summer squash, cranberry beans, radishes	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, tomato, pickles, kettle chips	23
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Grilled swordfish, Brentwood corn, summer beans, saffron aioli, herb salad, french fries	25
Grilled pork chop, sunnyside up egg, Jimmy Nardello peppers, Tuscan farro, salsa verde	28

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, peach 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.