

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pickering Pass (<i>Pickering Passage, WA</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
Razor Clams (<i>Nantucket, MA</i>) *	6	/	36	/	72
<i>sangre de tigre, cucumber, trout caviar</i>					

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
Selection of raw shellfish	95	/	195
caviar*			
<i>waffled potatoes & crème fraîche</i>			
Tsar Nicoulai Estate .6 oz.			59
Tsar Nicoulai Golden Osetra .6 oz.			83

weekend picnic

Fruit Pop Tarts: Mission fig or strawberry	8.5
Fresh fruit: Shinko pear, strawberries, figs, blackberries, raspberries, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, Fantasy grapes, endive, cucumber, radish crudité, crostini	17
September goddess, gems, creamy dressing, 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
Pacific tuna poke, lilikoi ponzu, Brokaw avocado, spring onion, jicama, taro chips, togarashi	25
Mixed Heirloom tomatoes, house labneh, serpentine cucumbers, pistachio dukkah, mint	19
*Sirloin beef tartare, truffled horseradish sauce, 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, salsa Borracha, tortilla ribbons, queso fresco	24
Sunnyside eggs, warm chicories, summer beans, San Danielle prosciutto, salsa macha, angel hair potatoes	24
Five spice duck breast, poached eggs, Castelfranco, farro, summer squash, snap peas, golden peaches	25

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	
Madras curry scented half chicken, hummus, pineapple Sambal, baby carrots, herb salad, French fries	26
Grilled Akaushi Wagyu bavette steak, sunnyside up egg, sweet peppers, Brentwood corn, salsa verde	29

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, plum 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.