foreigncinema

sunday brunch, november 15, 2026

oysters*

	EACH	HALF	DOZEN
Birch Point *(Dyer Bay, MN)*	4	24	48
Blue Devil *(Baja, MX)*	4	24	48
Riptide *(Westport River Estuary, MA)*	4	24	48
Saint Simon *(Saint Simon Bay, N.B. CN)*	4.5	27	54
Sea Cup *(Baja, MX)*	4	24	48
Shigoku *(Willapa Bay, WA)*	4.5	27	54

shellfish*

	FOUR	EIGHT
White Prawn Cocktail *(Sea of Cortez)*	16	32
	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(California)*	40	80
	ROYAL	IMPERIAL
Plateaux de Fruits de Mer *Selection of raw shellfish*	95	195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': quince *or* Maui pineapple 9

Fruit bowl: raspberries, Crimson grapes, kiwis, mandarins, Straus yogurt, almond granola, honey 16

Herbed baked goat cheese, garlic confit, Belgian endive, cucumber, crudité, baguette crostini 17

Shinko pear and butternut squash salad, baby arugula, za'atar, pomegranates, citrus vinaigrette, Essex feta 20

Crispy Brussels sprouts, fresh whipped ricotta, garam masala molasses, pickled mustard seed 19

Bluefin tuna ceviche, blood orange aguachile, habanero, charred avocado, spring onion, plantain chips 24

Plancha! Monterey Bay calamari, smoky al pastor sauce, chickpeas, aioli, cilantro, lime, totopos 23

Brandade: whipped salt cod, Yukon gold potatoes, garlic, Thai green chilis, house pickles, crostini 22

Rich duck liver mousse, fresh apple jelly, field greens, cornichons, house pickles, grilled levain 22

silver sky ranch farm eggs

Baguette French toast, Fuyu persimmon, candied hazelnuts, Medjool date butter, maple syrup 20

French rolled ham & Dijon mustard omelette, herbs, Comté, aged cheddar, russet potatoes, salad greens 26

Robust Persian chicken keema, poached eggs, stewed tomatoes, avocado chutney, shoestring potatoes 27

Heavenly scramble, broccoli rabe, snap peas, breadcrumbs, Meyer lemon salsa verde, Manchego 23

Zucchini & shishito frittata, Thai chili, fromage blanc, red pepper tomato vinaigrette, avocado, frisée 24

Wild mushroom sunny side up eggs, green goddess, San Daniele prosciutto, chicories, garlic chapons 27

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Béchamel, Gruyère, pain de mie, garden lettuces, French fries 25

House ground burger, sesame bun, bugré sauce, Barely Buzzed whip, grilled onion, kettle chips 27

ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5

Heritage pork chop, sunnyside egg, panzanella, baby artichokes, cippolini onion, citrus gremolata 27

Grilled Pacific Mahi Mahi, French fries, charred onion tartar sauce, baby carrots, frisée herb salad 36

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, strawberry 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.