

## oysters\*

	EACH	HALF	DOZEN
Acadian Pearl ( <i>Richibucto, N.B., CN</i> )	4.5	27	54
Barachois ( <i>Miramichi Bay, N. B. CN</i> )	4	24	48
Capital Gems ( <i>Harstine Isle East, WA</i> )	4	24	48
Chelsea Gem ( <i>Eld Inlet, WA</i> )	4	24	48
Kusshi ( <i>Deep Bay, British Columbia</i> )	4	24	48
Marin Gem ( <i>Point Reyes, CA</i> )	4	24	48
Oishii ( <i>Nabcoffa, WA</i> )	4.5	27	54
Peale Passage ( <i>Washington</i> )	4	24	48
Pink Moon ( <i>New London, PEI, CN</i> )	4.5	27	54
Pt. Reyes Miyagi ( <i>Point Reyes, CA</i> )	4	24	48
Saint Simone ( <i>Saint Simon Bay, N.B., CN</i> )	4	24	48

## 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\*

*served with papadom & crème fraîche*

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

## weekend picnic

Fruit Pop Tarts: tangelo marmalade or persimmon	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	9
Fresh fruit: kiwi, Shinko pear, pomegranate, Mt. Rose apples, Oro blanco, yogurt, honey, granola	15
Lavender-baked goat cheese, huckleberries, endive, cucumber, radish crudité, crostini	17
Heirloom chicory salad, beets, Kishu mandarins, green goddess dressing, toasted seeds, ricotta salata	16
Roasted d'Anjou pears, delicata, kumquats, whipped feta, blood oranges, pistachio dukkah, Aleppo	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Pacific tuna ceviche, avocado, mango aguachile, jicama, scallion, habanero, fried taro	24
Charcuterie: bresaola, duck prosciutto, San Danielle prosciutto, huckleberries, field greens, grilled bread	22
*Sirloin beef tartare, truffled horseradish sauce, fried capers, red onion, herbs, Pecorino, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, topos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

## silver sky ranch farm eggs

Baguette French toast, Cara-Caras, kiwis, coconut whipped cream, pineapple honey, toasted coconut	19
Champagne French omelette, black truffle, Comté, crème fraîche, chanterelles, crisp potatoes, green salad	25
Heavenly scramble, crisp Brussels sprouts, Meyer lemon salsa verde, spring onions, breadcrumbs, Reggiano	24
FC chilaquiles! fried eggs, shishitos, corn tortillas, shell beans, tomatillo sauce, salsa matcha, queso fresco	24
Dungeness crab frittata, Thai chile, green garlic, fromage blanc, Yukons, mojo verde, avocado	25

## sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Bechamel, French fries	25
*House ground burger, Barelybuzzed cheddar whip, Dutch crunch bun, bugré sauce, grilled onions	24
ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5	
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, papas bravas, sunnyside egg, salsa Manchego, grilled rabe, aioli, jus	38

## 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.

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