

## oysters\*

	EACH	HALF	DOZEN
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	27	54
Bijou ( <i>New Brunswick, 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, BC</i> )	4	24	48
Marin Gem ( <i>Point Reyes, CA</i> )	4	24	48
Marin Miyagi ( <i>Tomales Bay, CA</i> )	4	24	48
Oishi ( <i>Nabcoffa, WA</i> )	4.5	27	54
Pink Moon ( <i>New London, PEI, CN</i> )	4.5	27	54
Royal Miyagi ( <i>Vancouver Island, 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 mango	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	9
Fresh fruit: kiwi, Shinko pear, pomegranate, Fuji apples, Valencia orange, yogurt, honey, granola	15
Lavender-baked goat cheese, Anjou pears, endive, cucumber, radish crudité, crostini	17
FC brunch bowl: Rosalba, house mozzarella, beets, Kishu mandarins, Cabernet dressing, toasted seeds	16
Roasted delicata squash, kumquats, labneh, pistachio dukkah, Aleppo, pomegranates, ras honey	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Pacific tuna ceviche, avocado, oro blanco aguachile, jicama, scallion, habanero, fried taro	24
Charcuterie: bresaola, duck prosciutto, San Daniele prosciutto, kumquat jam, field greens, grilled bread	23
*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, coastal huckleberries, rose scented whipped cream	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
February scramble, crispy Brussels, green garlic, breadcrumbs, citrus bagna càuda, arugula, Reggiano	24
Pork al pastor tostada, fried eggs, crisp flour tortilla, shell beans, shaved cabbage, queso fresco, crema	25
Crisp duck leg confit, rich parmesan broth, poached eggs, white beans, croutons, Meyer lemon salsa verde	26

## 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	
Grilled Pacific swordfish, romesco sauce, mizuna, Champagne butter sauce, French fries, baby carrots	30
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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