

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Bonita (<i>Skunk Island, WA</i>)	4	/	24	/	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, B.C.</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/	27	/	54
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Summerstone (<i>Skunk Island, WA</i>)	4.5	/	27	/	54
West Passage (<i>Narragansett Bay, RI</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 gaufrettes & crème fraîche

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

weekend picnic

Fruit Pop Tarts: Cara Cara marmalade or strawberry-rhubarb	8.5
House warm sticky toffee bun, candied pecans	9
Fresh fruit: blood oranges, strawberries, kiwi, Cara Cara, yogurt, honey, granola	16
Lavender-baked goat cheese, Anjou pears, endive, cucumber, radish crudité, crostini	17
Grains bowl: quinoa, farro, spring gems, blood oranges, baby beets, toasted seeds, Essex feta	16
Grilled Delta asparagus, green goddess, breadcrumbs, farm egg, snap peas, kumquats, Ricotta Salata	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, grilled levain	23
Pacific tuna ceviche, avocado, strawberry aguachile, jicama, spring onion, serrano chili, fried taro	24
Antipasto: fresh pulled mozzarella, San Daniele prosciutto, basil pistou, pistachio dukkah, arugula	23
*Sirloin beef tartare, truffled Dijon sauce, fried capers, red onion, herbs, Pecorino, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, marjoram aioli, totopos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilis, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, coastal strawberries, blood oranges, rose whipped cream, candied walnuts	19
Champagne French rolled omelette, maitakes, black truffle, Comté, crisp potatoes, green salad	25
Spring scramble, Delta asparagus, peas, green garlic, salsa verde, Manchego, breadcrumbs	24
Frittata! Dungeness crab, lobster, English peas, spring onion, Thai chili, Yukons, fromage blanc, avocado	26
Fried eggs, snap peas, roasted chicories, garnet yams, mini shoestring fries, salsa macha	24

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, butter lettuces, French fries	24
Poulet Frites! za'atar grilled chicken, hummus, harissa cauliflower, toum, labneh, French fries	30
Akaushi Wagyu bavette, sunnyside egg, crispy russets, artichokes, sauce gribiche, grilled onions, arugula	38
Duck breast banh mi, liver mousse, cilantro, pickled carrots, jalapeño, cucumber, daikon, yuzu mayo	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, tangelo-guava 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.