

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Bonita (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Capital Gem (<i>Harstine Isle East, WA</i>)	4	/	24	/	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54
Fairhaven (<i>Fairhaven, MA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</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: strawberry or peach 8.5

Fresh fruit: Mission figs, strawberries, blueberries, peaches, Bing cherries, yogurt, honey, granola 16

Lavender-baked goat cheese, blackberries, endive, cucumber, radish crudité, crostini 17

Grain bowl: quinoa, farro, little gems, za'atar, farm egg, baby beets, toasted seeds, Essex feta 17

Fresh pulled mozzarella, Tory farms peaches, panzanella, snap peas, Martin's arugula, salsa matcha 18

Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, rye toast 23

Pacific bigeye tuna ceviche, avocado, leche de tigre, jicama, spring onion, fresno chili, fried platanos 24

Summer cucumbers, lebneh, pickled onions, sungold cherry tomatoes, charred shishitos, pistachio dukkah 19

*Sirloin beef tartare, truffled Dijon sauce, fried capers, herbs, Reggiano, waffle chips 23

Plancha! Monterey Bay calamari, Oaxacan mole, shelling beans, marjoram aioli, totopos 19

Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini 17

silver sky ranch farm eggs

Baguette French toast, Flavorosa pluots, brown butter whipped cream, candied walnuts 19

Champagne French rolled omelette, morels, black truffle, Comté, crisp potatoes, green salad 25

Heavenly scramble, English peas, spring onions, cherry tomato salsa verde, breadcrumbs, ricotta salata 24

Dungeness crab frittata! Summer squash, green garlic, Thai chili, Yukons, fromage blanc, avocado mousse 26

Crisp duck leg confit, chicory salad, poached eggs, snap peas, croutons, spiced apricots 26

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, butter lettuces, French fries 24

Tandoori grilled chicken, hummus, pickled cauliflower, toum, cucumber raita, French fries 30

Akaushi Wagyu bavette, sunnyside egg, patatas bravas, white corn, sauce Romesco, grilled onions, cress 38

House smoked pastrami sandwich, 10hr brisket, cabbage slaw, Russian dressing, Acme levain, kettle chips 27

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.