

oysters*

	EACH		HALF		DOZEN
Aunt Dotty (<i>Saquish, MA</i>)	4	/	24	/	48
Crowes Pasture (<i>Cape Cod, MA</i>)	4.5	/	27	/	54
Davenport (<i>Dennis, MA</i>)	4	/	24	/	48
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
Moon Shoal (<i>Barnstable, MA</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>) *	6	/	36	/	72
sangre de tigre, cucumber, trout caviar					

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
Plateaux de Fruits de Mer	ROYAL		IMPERIAL
Selection of raw shellfish	95	/	195
caviar*			
waffled potatoes & 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
Grains & greens: quinoa, farro, little gems, za'atar, farm egg, baby beets, toasted seeds, Essex feta	17
House ricotta, Blenheim apricots, house cured bresaola, preserved lemon, saba, basil	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 plantanos	24
Mixed summer cucumbers, lebneh, sungold cherry tomatoes, pistachio dukkah, mint	19
*Sirloin beef tartare, truffled Dijon sauce, fried capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Tory Farm's nectarines, brown butter whipped cream, candied walnuts	19
Champagne French rolled omelette, morels, black truffle, Comté, crisp potatoes, green salad	25
Heavenly scramble, English peas, shishitos, spring onions, salsa borracha, tortilla whiskers	24
Crab frittata! Summer squash, new garlic, Thai chili, Yukons, fromage blanc, tarragon sauce verte	26
Brunch tostada: duck leg confit al pastor, poached eggs, bean purée, slaw, queso fresco, crema, pickles	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 ground chuck 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

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, apple jelly, 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.