

oysters*

	EACH		HALF		DOZEN
Island Creek (MAs)	4	/	24	/	48
Koronda (Totten Inlet, WA)	4	/	24	/	48
Royal Miyagi (Baynes Sound, B.C.)	4	/	24	/	48
Riptide (Westport River, MA)	4	/	24	/	48
Saint Simon (Saint Simon Bay, N.B. CN)	4	/	24	/	48
Shigoku (Willapa Bay, WA)	4.5	/	27	/	54
Shio Tang (Skagit Bay, WA)	4.5	/	27	/	54
Standish Shore (Duxbury Bay, MA)	4.5	/	27	/	54

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
<i>Selection of raw shellfish</i>	95	/	195

caviar*

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>house made potato chips, crème fraîche</i>	

weekend picnic

Fruit 'Pop Tarts': nectarine-peach or blueberry	9
Fruit bowl: blackberries, strawberries, nectarines, yogurt, cashew granola	16
Lavender scented baked goat cheese, cherries, Belgian endive, cucumber, vegetable crudité, crostini	17
Brunch Bowl: lettuces, burrata, Romanos, tomatoes, farm egg, radishes, cucumber, red wine vinaigrette	20
Little Gem salad, Green Goddess dressing, radishes, house cured anchovy toasts	25
Beef sirloin steak tartare, truffle sauce, capers, spring onion, Reggiano, waffled potatoes, chervil	24
Plancha! Monterey Bay calamari, robust Oaxacan mole, chickpeas, aioli, cilantro, lime, topos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17
Cured fish board: smoked salmon, tuna pastrami, dill yellowtail, fromage, cucumber, pickles, seeded toast	24

silver sky ranch farm eggs

Baguette French toast, gold peaches, huckleberries, maple whipped cream, cocoa nibs, toasted almonds	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, russet potatoes, salad greens	27
Crisp duck leg confit, poached eggs, frisee, Castelfranco, sungold tomatoes, pickled jalapeños, quacklins	27
Summer Scramble, sweet 100's, charred shishitos, tortilla ribbons, salsa Borracha, Manchego shower	24
Persian flat omelette: Thai chilies, spring onion, cilantro, straw potatoes, sliced avocado, tomato chutney	24

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Shellfish sandwich, Dungeness crab, lobster, gulf prawns, meyer lemon mayo, house roll, kettle chips	25
Tandoori grilled half-chicken, grilled spicy broccoli rabe, baby carrots, cucumber raita, basmati rice	26
Grilled Akaushi Wagyu bavette, sunnyside eggs, Brentwood corn, gypsy peppers, mojo verde	38

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	7
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, fresh fig preserves, 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.