

oysters*

	EACH		HALF		DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Island Creek (<i>Duxbury, MA</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Royal Miyagi (<i>Baynes Sound, B.C., CN</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Razor Clams (<i>Nantucket, MA</i>)*	6	/	36	/	72

served ceviche style with sangre de tigre, cucumber, trout roe

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*

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

weekend picnic

Fruit 'Pop Tarts': nectarine-peach or Bing cherry	9
Fruit bowl: blackberries, melon, strawberries, Dappledandy plum, yogurt, pecan granola	16
Lavender scented baked goat cheese, cherries, Belgian endive, cucumber, vegetable crudité, crostini	17
Brunch Bowl: lettuces, mozzarella, Romanos, sungolds, farm egg, radishes, cucumber, red wine vinaigrette	20
Local halibut tostadas, pineapple aguachile, Brokaw avocado, habenero, spring onion, blue corn tortillas	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, totopos	23
Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilies, house pickles, crostini	17
Cured fish board: dill kampachi, smoked salmon, tuna pastrami, fromage, cucumber, pickles, seeded toast	30

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, frisée, Castelfranco, tomatillo sauce, quacklins, pickled jalapeños	27
Borracha Summer Scramble, charred shishitos, sweet 100s, drunken salsa, tortilla whiskers, Manchego	24
Fried eggs, heirloom tomatoes, sliced San Daniele prosciutto, arugula, salsa macha, angel hair potatoes	26

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
House ground burger, sesame bun, bugré sauce, Barely Buzzed whip, tomato, onions, kettle chips	25.5
ADD A YUMMY DETAIL, FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Tandoori grilled half-chicken, hummus, baby carrots, cucumber raita, basmati rice	26
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, gypsy peppers, mojo verde	37

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, strawberry 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.