

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, NB, CN</i>)	4.5	/	27	/	54
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Chebooktook (<i>Bouctouche Bay, NB, CN</i>)	4	/	24	/	48
Pickering Pass (<i>Washington</i>)	4	/	24	/	48
Pink Moon (<i>Prince Edward Island, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Skookum (<i>Little Skookum Inlet, WA</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*) * 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
<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': plum or peach	9
Fruit bowl: Mission figs, summer melons, shinko pear, strawberries, yogurt, pecan granola	16
Lavender scented baked goat cheese, sungolds, Belgian endive, cucumber, vegetable crudité, crostini	17
Brunch Bowl: lettuces, mozzarella, summer beans, sweet 100s, farm egg, radishes, red wine vinaigrette	20
Heirloom tomato, summer cucumbers, house labneh, pistachio dukkah, Essex feta	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	23
Cured fish board: dill local halibut, smoked salmon, tuna pastrami, fromage, cucumber, seeded toast	30

silver sky ranch farm eggs

Baguette French toast, Flavor Heart pluots, passionfruit honey, coconut whipped cream, candied walnuts	20
French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens	27
Crisp duck leg confit, poached eggs, Castelfranco, white beans, quacklins, frisée, coastal huckleberries	27
Borracha Summer Scramble, charred shishitos, zucchini, drunken salsa, tortilla whiskers, Manchego	24
Fried eggs, heirloom tomatoes, salsa macha, sliced San Daniele prosciutto, angel hair potatoes, arugula	26

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Local fried ling cod sandwich, cabbage slaw, brioche, Meyer lemon tartar sauce, baby lettuce, kettle chips	27
Za'atar grilled half-chicken, hummus, baby carrots, toum, snap peas, avocado chutney	27
Grilled Heritage pork chop, sunnyside egg, Brentwood corn, Nardello 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.