

## oysters\*

|                                                | EACH |   | HALF |   | DOZEN |
|------------------------------------------------|------|---|------|---|-------|
| Birch Point ( <i>Dyer Bay, ME</i> )            | 4.5  | / | 27   | / | 54    |
| Saint Simon ( <i>Saint Simon Bay, NB, CN</i> ) | 4    | / | 24   | / | 48    |
| Sea Cup ( <i>Charleston, SC</i> )              | 4    | / | 24   | / | 48    |
| Shigoku ( <i>Willapa Bay, WA</i> )             | 4.5  | / | 27   | / | 54    |

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': nectarine or strawberry                                                                 | 9  |
| Fruit bowl: Mission figs, Pink pearl apples, melon, Shinko pear, strawberries, yogurt, pecan granola       | 16 |
| Lavender scented baked goat cheese, Bronx grapes, Belgian endive, cucumber, vegetable crudité, crostini    | 17 |
| Sonoma baby lettuce, sumac vinaigrette, Romano beans, early girl tomatoes, toasted seeds, ricotta salata   | 20 |
| Heirloom tomato, summer cucumbers, house labneh, pistachio dukkah, Essex feta                              | 25 |
| Beef sirloin steak tartare, green goddess 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 chilis, 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, Heart plums, cardamom honey, orange-maple whipped cream, candied walnuts                | 20 |
| French rolled Champagne omelette, gold chanterelles, black truffle, Comté, russet potatoes, salad greens       | 27 |
| Chilaquiles Verde, fried eggs, tomatillo, poblano, shishitos, shell beans, salsa macha, queso fresco, tortilla | 25 |
| Summer scramble, sungolds, spring onion, zucchini, mojo verde, breadcrumbs, Manchego                           | 24 |
| Porchetta hash, poached eggs, house pickles, crispy potatoes, arugula, habanero-onion salsina                  | 26 |
| Shakshuka, baked eggs in aromatic tomatoes, summer squash, sliced jalapeño, Essex feta, flatbread              | 27 |

## sandwiches & the grill

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries     | 25 |
| House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, grilled onion, kettle chips | 26 |
| ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5                          |    |
| Za'atar grilled half-chicken, hummus, Jimmy Nardello peppers, toum, snap peas, avocado chutney      | 27 |
| Grilled Pacific swordfish, French fries, herbed baby carrots, citrus beurre blanc                   | 35 |

## 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, 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.

