

oysters*

	EACH		HALF		DOZEN
Blue Devils (<i>Baja, MX</i>)	4	/	24	/	48
Island Creek (<i>Duxbury Bay, MA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Samish Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Standish Shore (<i>Duxbury Bay, MA</i>)	4	/	24	/	48
Steamboat (<i>Totten Inlet, 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
Lobster (<i>Maine</i>)	45	/	90
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL 95	IMPERIAL / 195	
Tsar Nicoulai Estate .5 oz.	59		
Tsar Nicoulai Golden Osetra .5 oz. <i>house made potato chips, crème fraîche</i>	83		

weekend picnic

Fruit 'Pop Tarts': local blackberry or Maui pineapple-apple	9
Fruit bowl: Mission figs, Shinko pears, Fuyu persimmons, strawberries, yogurt, almond granola	16
Lavender scented baked goat cheese, Oregon huckleberries, Belgian endive, cucumber, crudité, crostini	17
Persian breakfast, mixed fragrant herb salad, Mount Rose apple jelly, Essex feta, za'atar, herb slab, labneh	20
Fragrant Sonoma melon, sliced San Daniele prosciutto, opal basil, Aleppo chili, cocoa nibs	19
Local halibut tostada duo, house sriracha, avocado mousse, serrano, lime, trout roe, blue corn tortillas	24
Plancha! Monterey Bay calamari, smoky al pastor sauce, chickpeas, aioli, cilantro, lime, totopos	23
Brandade: whipped salt cod, Yukon gold potatoes, garlic, cream, Thai green chilis, house pickles, crostini	22
Chef's pâté de campagne, pistachios, nectarine preserves, cornichons, pickles, field greens, grilled bread	22

silver sky ranch farm eggs

Baguette French toast, roasted Warren pears, orange butter, candied walnuts, maple syrup	20
French rolled apple cider omelette, Pink Lady apples, Comté, aged cheddar, russet potatoes, salad greens	26
Crisp duck leg confit, poached eggs, panzanella, Bronx grapes, arugula, pinenuts, Cassis duck jus vin	27
Bagna càuda scramble, sweet 100s, zucchini julienne, cranberry beans, spring onion, Pecorino shower	23
Robust flamenco egg-potato torta, tomato red pepper vinaigrette, mojo verde, sliced avocado, olives, frisée	24
Pastrami fried eggs, Chef's smoked brisket, sungolds, blistered shishitos, angel hair potatoes, salsa macha	28

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Shrimp katsu on house sesame bun, Meyer lemon mayo, shiso, apple-cabbage slaw, togarashi, potato chips	26
Gaucho scented half-chicken, ancho lime tostones, roasted baby carrots, pickled onion, aji de maracuya	27
Grilled Pacific swordfish, Valencia orange citrus beurre blanc, French fries, Romano beans, snap peas	36

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.