foreigncinema

sunday brunch, october 25, 2026

oysters*

	EACH	HALF	DOZEN
Riptide *(Westport River Estuary, MA)*	4	24	48
Saint Simon *(Saint Simon Bay, N.B., CN)*	4	24	48
Samish Pearl *(Samish Bay, WA)*	4	24	48
Shigoku *(Samish Bay, WA)*	4.5	27	54
Shio Tang *(Skagit Bay, WA)*	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 *(Sea of Cortez)*	16	32

	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(California)*	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': quince *or* Maui pineapple	9
Fruit bowl: raspberries, pomegranates, Red Flame grapes, Shinko pear, yogurt, almond granola	16
Herbed baked goat cheese, picholine tapenade, Belgian endive, cucumber, crudité, crostini	17
Persian breakfast: mixed fragrant herb salad, Mount Rose apple jelly, Essex feta, za'atar, herb slab, labneh	20
Fuyu persimmons, cardamom scented ricotta, toasted hazelnut, honey, Genovese basil	19
Local halibut ceviche, Early Girl tomato concassé, charred avocado, serrano chili, plantain chips	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 house-cured pancetta, cranberry preserves, cornichons, pickles, field greens, Bernal seeded 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
Duck mole tostada, poached eggs, duck leg confit, escabeche, shell bean purée, house pickles, queso fresco	27
Spanish chorizo scramble, zucchini, sungolds, spring onion, labneh, breadcrumbs, Essex feta, arugula	23
Robust flamenco egg-potato torta, tomato red pepper vinaigrette, mojo verde, sliced avocado, olives, frisée	24
Balsamic fried eggs, Yukon potato hash, roasted garlic, San Daniele prosciutto, roasted chicories	27

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
Seafood sandwich, Dungeness crab, lobster, prawns, Meyer lemon mayo, avocado, jalapeno, house roll	27
Heritage pork chop, sunnyside egg, Tuscan farro, Broccoli rabe, Calabrian chili vinaigrette, apple butter	27
Grilled Pacific swordfish, French fries, sauce gribiche, Romano beans, frisée herb salad	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.