

foreigncinema

sunday brunch, november 23rd, 2025

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Ichiban (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Pacific Gold (<i>Morro Bay, CA</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Pt. Reyes Miyagi (<i>Tomaes Bay, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

Razor Clams (<i>Nantucket, MA</i>)	6	/	36	/	72
<i>sangre de tigre, cucumber, trout caviar</i>					

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
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/	195

caviar*

<i>waffled potatoes & crème fraîche</i>			
Tsar Nicoulai Golden Osetra .5 oz.			83
Tsar Nicoulai Estate .5 oz.			59

weekend picnic

Fruit 'Pop Tarts': quince or pineapple	8.5
Fresh fruit: persimmons, apples, Satsumas, Shinko pear, blackberries, yogurt, honey, pecan granola	16
Lavender-baked goat cheese, red flame grapes, Belgian endive, cucumber, radish crudité, crostini	17
Brunch bowl: kale, gems, beets, yams, dates, candied pecans, sherry molasses dressing, ricotta salata	17
Brokaw Farms kiwi toast: fromage blanc, pomegranates, candied walnuts, Bernal's seeded toast	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, mango aguachile, avocado, Fresno chili, scallions, jicama, taro chips	25
Roasted koginut squash, labneh, romenescos, blood oranges, pistachio dukkah, Essex feta, Aleppo	18
*Sirloin beef tartare, truffled horseradish sauce, olives, capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, blood oranges, rose whipped cream, candied hazelnuts, citrus honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	25
Brunch tostada, duck leg confit al pastor, scrambled egg, avocado, red gem, shell beans, salsa macha, cotija	25
FC benedict, chicken-sage sausage, poached eggs, house muffin, crispy brussels, Meyer lemon Hollandaise	27
Fried eggs, rich parmesan brodo, San Daniele prosciutto, Martin's arugula, garlic scented Levain toast	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries	25
Cochon au dip, slow roasted pork loin, dijon, raclette, house roll, pork jus, horseradish, kettle chips	25
Za'atar scented half chicken, French fries, baby carrots, herb salad, chickpea hummus, toum	26.5
Akaushi Wagyu bavette, sunnyside eggs, romesco sauce, shishitos, patatas bravas, aioli	32

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, pear jam, 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.