

## oysters\*

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

## 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<br><i>Selection of raw shellfish</i> | 95    | / | 195      |

## caviar\*

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

## weekend picnic

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| Fruit 'Pop Tarts': mango or pineapple                                                                     | 8.5 |
| Fresh fruit: persimmons, apples, Kishus, 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, honeynut, 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, platano chips          | 25  |
| Roasted delicata squash, labneh, baby carrots, 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 |
| Fried eggs, San Danielle prosciutto, roasted chicories, garnet yams, spiced romanescos, salsa matcha     | 25 |
| FC benedict, chicken-sage sausage, poached eggs, house muffin, crispy brussels, Meyer lemon Hollandaise  | 27 |
| Robust Persian flat omelette: green chilies, spring onion, cilantro, avocado, straw potatoes, tomato jam | 24 |

## sandwiches & the grill

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, béchamel, French fries | 25   |
| House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, onion, gems, kettle chips | 23.5 |
| ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5                        |      |
| Tandoori grilled half chicken, French fries, baby carrots, herb salad, chickpea hummus, raita     | 26.5 |
| Akaushi Wagyu bavette, sunnyside eggs, romesco sauce, shishitos, patatas bravas, aioli            | 35   |

## 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, berry 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.