

foreigncinema

sunday brunch, february 22nd, 2026

oysters*

	EACH		HALF		DOZEN
Hog Island Highwater (<i>Humboldt Bay, CA</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
Peale Passage (<i>Totten Inlet, WA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	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 (<i>Sea of Cortez</i>)	16	/	32
	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>California</i>)	40	/	80
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	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': kiwi or strawberry	8.5
Fresh fruit: blackberries, tangelos, Cara Caras, strawberries, kiwi, yogurt, honey, almond granola	16
Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma chicory salad, green goddess dressing, marinated beets, seeded croutons, ricotta salata	16.5
Smoked salmon toasts, fromage, cucumber, pickled onions, capers, Meyer lemon, levain toast	24
*Ceviche: Pacific tuna, mango aguachile, avocado, Fresno chili, scallions, jicama, yucca chips	25
Delta asparagus, kumquats, snap peas, mandarins, labneh, puffed black rice	18
*Sirloin beef tartare, truffle sauce, shallots, capers, gala apple, Reggiano, garlic toast	23
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, aioli, cilantro, lime, totopos	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 walnuts, honey	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, salad greens	26
Two fried eggs, San Daniele prosciutto, roasted chicories, garnet yams, romanesco, salsa macha	25
Dungeness crab scramble, green garlic, Meyer lemon, breadcrumbs, Manchego, mojo verde	26
Robust Persian flat omelette: green chili, 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
Wagyu prime rib French dip, house roll, Barely Buzzed cheddar, Dijonnaise, chips, au jus	27
Harissa scented half chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, toum	26.5
Akaushi Wagyu bavette, sunnyside eggs, white beans, baby carrots, grilled onions, pecorino salsa	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, pineapple 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.