

foreigncinema

sunday brunch, march 22nd, 2026

oysters*

	EACH	HALF	DOZEN
Atlantic Fortune (<i>New Brunswick, CN</i>)	4.5	/ 27	/ 54
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Hog Island Highwater (<i>Humboldt Bay, 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
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
Village Bay (<i>New Brunswick, CN</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
	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>California</i>)	40	/ 80
Plateaux de Fruits de Mer	ROYAL	IMPERIAL
<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': pineapple or blood orange 8.5

Fresh fruit: blackberries, raspberries, Gala apple, strawberries, kiwi, yogurt, honey, cashew granola 16

Lavender-baked goat cheese, huckleberries, Belgian endive, cucumber, radish crudité, crostini 17

Brunch bowl: shaved cabbage, kale, basil, dill, marinated beets, Brokaw avocado, chickpeas, padpad 23

Cured fish board: smoked salmon, trout, fromage, cucumber, pickled onions, capers, lemon, seeded toast 25

Pacific tuna poke, blood orange ponzu, avocado, Fresno chili, scallions, tobiko, jicama, taro chips 25

Delta asparagus, kumquats, purple cauliflower, mandarins, labneh, pistachio dukkah 18

Sirloin beef tartare, truffle sauce, shallots, capers, pear, 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, brûléed bananas, coconut whipped cream, toasted coconut, mango honey 19

French rolled Champagne omelette, chanterelles, black truffle, Comté, golden potatoes, salad greens 26

Crisp duck leg confit, poached eggs, Castelfranco, croutons, Cara Caras, salsa macha 26

Heavenly scramble, snap peas, green garlic, Meyer lemon salsa verde, breadcrumbs, Manchego 24

Spring frittata, asparagus, zucchini, spring onion, Thai chili, Yukons, fromage blanc, green goddess 25

sandwiches & the grill

Seafood Croque Monsieur, crab, lobster, prawns, celery, onion, lemon, pan de mie, garden salad 28

Heritage pork French dip, roasted pork loin, house roll, Barely Buzzed cheddar, Dijonnaise, chips, au jus 26

Madras curry scented half-chicken, French fries, pickled cauliflower, herb salad, chickpea hummus, raita 26.5

Akaushi Wagyu bavette, sunnyside eggs, white beans, mizuna, Spanish onions, Argentine 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, guava 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.