

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>New Brunswick, CN</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4.5	/	27	/	54
Glacier Bay (<i>New Brunswick, CN</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4	/	24	/	48
Ichiban (<i>Skagit Bay, WA</i>)	4	/	24	/	48
Irish Point (<i>Rustico, P.E.I., CN</i>)	4.5	/	27	/	54
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Sea Cup (<i>Baja, MX</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4	/	24	/	48

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
<i>house made potato chips, crème fraîche</i>	

weekend picnic

Fruit 'Pop Tarts': strawberry or blood orange	8.5
Today's fruit: blackberries, pineapple, Gala apple, strawberries, kiwi, yogurt, honey, cashew granola	16
Warm goat cheese, lavender, wild 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, pickles, capers, lemon, seeded toast	25
Local halibut ceviche, cucumber aguachile, avocado, Fresno chili, scallions, tobiko, jicama, taro chips	25
Delta asparagus, kumquats, pickled cauliflower, blood oranges, labneh, pistachio dukkah	18
Sirloin beef tartare, truffle sauce, shallots, capers, pear, Parmigiano 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, mandarins, vanilla whipped cream, candied walnuts, cardamom honey	19
French rolled Champagne omelette, maitakes, 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	23
Spring frittata, asparagus, zucchini, spring onion, Thai chili, Yukons, fromage blanc, green goddess	25

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
*House ground burger, Barelybuzzed cheddar whip, Dutch crunch bun, bugré sauce, grilled onions	26
ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5	
Za'atar scented half-chicken, French fries, baby carrots, chickpea hummus, cilantro feta sauce, herb salad	26.5
Grilled Heritage pork chop, sunnyside egg, Tuscan farro, grilled artichokes, Pecorino salsa, arugula	36

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.