

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	27	54
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	24	48
Hog Island Highwater (<i>Point Reyes, CA</i>)	4.5	27	54
Irish Point (<i>Rustico, P.E.I., CN</i>)	4.5	27	54
Miyagi (<i>Point Reyes, CA</i>)	4	24	48
Samish Pearl (<i>Samish Bay, WA</i>)	4	24	48
Sea Cup (<i>Baja, MX</i>)	4.5	27	54
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4.5	27	54

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
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. <i>house made potato chips, crème fraîche</i>	83

weekend picnic

Fruit 'Pop Tarts': strawberry or pineapple-guava	8.5
Today's fruit: blackberries, blood oranges, strawberries, kiwi, yogurt, honey, cashew granola	16
Warm goat cheese, lavender, Anjou pears, Belgian endive, cucumber, radish crudité, crostini	17
Sonoma garden lettuce salad, za'atar vinaigrette, Persian cucumber, mandarins, toasted seeds, Essex feta	23
Cured fish board: smoked salmon, dill hamachi, tuna pastrami, cucumber, pickles, capers, seeded toast	26
Pacific tuna ceviche, mango aguachile, avocado, fresno chili, tobiko, shiso, taro chips	25
Durst Farms asparagus, house lebnah, marinated beets, kumquats, pistachio dukkah	16
Sirloin steak tartare, truffle sauce, quail egg, arugula, waffled potatoes, fried rosemary	24
Plancha! Monterey Bay calamari, Oaxacan mole, shell beans, aioli, cilantro, lime, topos	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, house pickles, crostini	17

silver sky ranch farm eggs

Baguette French toast, Yerena farms strawberries, vanilla whipped cream, hazelnuts, orange maple syrup	20
French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, golden potatoes, salad greens	27
Crisp duck leg confit, poached eggs, Castelfranco radicchio, white beans, wild huckleberries, salsa macha	27
Heavenly Spring scramble, fava beans, new garlic, Meyer lemon salsa verde, breadcrumbs, Manchego	23
Persian chicken Khima, aromatic tomatoes, baked eggs, English peas, avocado chutney, angel hair potatoes	25

sandwiches & the grill

Croque Monsieur: Parisian-style sliced ham, Gruyère, pain de mie, garden lettuces, French fries	25
House ground burger, Dutch crunch bun, bugré sauce, Barely Buzzed whip, grilled onion, kettle chips	28
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Grilled white seabass, roasted fingerlings, snap peas, herb salad, tangelo buerre blanc	35
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	7
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery sourdough toast, mixed 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.