

oysters*

	EACH	HALF	DOZEN
Blue Devil (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Glacier Bay (<i>Miramichi Bay, NB</i>)	4.5	/ 27	/ 54
Irish Point (<i>Prince Edward Island</i>)	4.5	/ 27	/ 54
Misty Point (<i>Chesapeake Bay, Virginia</i>)	4	/ 24	/ 48
Pickering Pass (<i>Washington</i>)	4	/ 24	/ 48
Royal Miyagi (<i>Baynes Sound, BC</i>)	4	/ 24	/ 48
Samish Pearl (<i>Samish Bay, WA</i>)	4.5	/ 27	/ 54
Sea Cup (<i>Baja, MX</i>)	4.5	/ 27	/ 54
Sea Inlet (<i>Sooke Basin, Vancouver, BC</i>)	4	/ 24	/ 48
Shio Tang (<i>Skagit Bay, WA</i>)	4	/ 24	/ 48
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 Nicolouai Estate .5 oz.	59
Tsar Nicolouai Golden Osetra .5 oz.	83

house made potato chips, crème fraîche

weekend picnic

Fruit 'Pop Tarts': mango or Cara Cara 9

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 lettuces, za'atar vinaigrette, Persian cucumber, mandarins, toasted seeds, Essex feta 22

Cured fish board: smoked salmon, tuna pastrami, cucumber, pickles, capers, seeded toast 26

Ceviche mixto: Pacific tuna, rock shrimp, tangelo aguachile, avocado, fresno chili, spring onion, taro chips 25

Durst farms asparagus, house lebnah, marinated beets, kumquats, pistachio dukkah 16

Sirloin steak tartare, truffle sauce, capers, spring onion, waffled potatoes, chervil 24

Plancha! Monterey Bay calamari, Oaxacan mole, chickpeas, 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, Maui pineapple, coconut whipped cream, toasted coconut, passion fruit honey 20

French rolled Champagne omelette, Mt. Shasta morels, black truffle, Comté, golden potatoes, salad greens 27

Crisp duck leg confit, poached eggs, Castelfranco chicory, white beans, wild huckleberries, salsa macha 27

Heavenly smoky scramble, roasted poblanos, mojo verde, shell beans, tortilla ribbons, queso fresco 24

Spring frittata, asparagus, Dungeness crab, Thai chili, Yukons, fromage blanc, green goddess 27

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

Za'atar scented half-chicken, French fries, baby carrots, chickpea hummus, toum, herb salad 27

Grilled Heritage pork chop, sunnyside egg, Tuscan farro, grilled artichokes, Pecorino salsa, arugula 37

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, kumquat 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.