

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Miramichi Bay, N.B., CN</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kusshi (<i>Deep Bay, BC</i>)	4	/	24	/	48
Love Shuck (<i>Damariscotta River, ME</i>)	4	/	24	/	48
Pink Moon (<i>New London, PEI, CN</i>)	4.5	/	27	/	54
Royal Miyagi (<i>Baynes Sound, B.C.</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B., CN</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>Washington</i>)	40	/	80
	ROYAL		IMPERIAL
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	95	/	195

caviar*

waffled potatoes & crème fraîche

Tsar Nicoulai Estate .6 oz.	59
Tsar Nicoulai Golden Osetra .6 oz.	83

weekend picnic

Fruit Pop Tarts: nectarine or strawberry	8.5
Fresh fruit: Bing cherries, nectarines, pluots, raspberries, yogurt, honey, hazelnut granola	16
Lavender-baked goat cheese, strawberries, endive, cucumber, radish crudité, crostini	17
Summer goddess, gems, creamy dressing, white corn, cherry tomato, summer beans, Manchego, pepitas	17
Uncle Tory's August pluots, house mozzarella, Bernal's seeded toast, Genovese basil, evoo	18
Smoked salmon toasts, chèvre, cucumber, pickled onions, capers, Meyer lemon, levain toast	23
Ceviche mixto! Pacific tuna, shrimp, pulpo, avocado, aguachile, jicama, spring onion, fried platanos	25
Mixed summer cucumbers, house labneh, sungold cherry tomatoes, pistachio dukkah, mint	19
*Sirloin beef tartare, heirloom tomato vinaigrette, olives, capers, herbs, Reggiano, waffle chips	23
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Yerena Farms currants, yellow peach, maple whipped cream, candied walnuts	19
Champagne French rolled omelette, chanterelles, black truffle, Comté, crisp potatoes, green salad	25
Summer scramble, cherry tomatoes, spring onion, shishitos, mojo verde, tortilla ribbons, Ricotta Salata	24
Robust Persian-style flat omelette, cilantro, garlic, ginger, Thai chili, tomato chutney, angel hair potatoes	25
Crispy duck leg confit, poached egg nest, hatch chile salsa verde, summer squash, white beans, radishes	24

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Béchamel, French fries	25
House ground burger, Dutch crunch bun, bûgré sauce, Barely Buzzed whip, tomato, pickles, kettle chips	23
ADD A YUMMY DETAIL: FARM EGG 2 ROQUEFORT 2 AVOCADO 4 BROWN SUGAR BACON 2.5	
Tandoori grilled chicken, hummus, yellow wax beans, toum, stonefruit chutney, spiced French fries	26
Grilled Heritage pork chop, sunnyside up egg, Jimmy Nardello peppers, Tuscan farro, salsa verde	32

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, apple jelly, 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.