

oysters*

	EACH	HALF	DOZEN
Acadian Pearl (<i>Richibucto N.B., CN</i>)	4.5	27	54
Belon (<i>Maine</i>)	5	30	60
Bijou (<i>New Brunswick, CN</i>)	4	24	48
Capital Gems (<i>Harstine Isle East, WA</i>)	4	24	48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	24	48
Chesapeake Bay (<i>Maryland</i>)	4	24	48
Hood Canal (<i>Washington</i>)	4	24	48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	27	54
Oishii (<i>Nabcocta, WA</i>)	4.5	27	54
Pink Moon (<i>Prince Edward Island, 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
Plateaux de Fruits de Mer <i>Selection of raw shellfish</i>	ROYAL 95	IMPERIAL 195

caviar*

served with papadom & crème fraîche

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

weekend picnic

Fruit Pop Tarts: pineapple <i>or</i> persimmon	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	9
Fresh fruit: kiwi, Shinko pear, pomegranate, Mt. Rose apples, Cara-Caras, yogurt, honey, granola	15
Lavender-baked goat cheese, Red Flame grapes, endive, cucumber, radish crudité, crostini	17
Little gems, baby beets, Kishu mandarins, green goddess dressing, toasted seeds, ricotta salata	16
Roasted D'Anjou pears, delicata, kumquats, whipped feta, blood oranges, pistachio dukkah, Aleppo	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Pacific tuna ceviche, avocado, mango aguachile, jicama, scallion, habanero, fried taro	24
Charcuterie: bresaola, duck prosciutto, San Danielle prosciutto, huckleberries, field greens, grilled bread	22
*Sirloin beef tartare, truffled horseradish sauce, fried capers, red onion, herbs, Piave, waffle chips	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, topos	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, Maui pineapple, coconut whipped cream, guava essence, toasted coconut	19
Champagne French omelette, black truffle, Comté, crème fraîche, chanterelles, crisp potatoes, green salad	25
Heavenly scramble, crisp Brussels sprouts, Meyer lemon salsa verde, spring onions, breadcrumbs, Piave	24
Crisp duck leg confit, mixed chicories, poached eggs, currants, butter beans, yams, quacklins	26
Dungeness crab frittata, Thai chile, green garlic, fromage blanc, Yukons, mojo verde, avocado	25

sandwiches & the grill

Croque Madame: Parisian-style sliced ham, Gruyère, egg crown, pain de mie, Bechamel, French fries	25
Gulf prawns, crab, lobster sandwich, Dutch crunch roll, kimchi thousand island, kettle chips	26
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, labneh, French fries	28
Akaushi Wagyu bavette, papas bravas, sunnyside egg, salsa Reggiano, grilled rabe, aioli, jus	38

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, quince 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.

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