

oysters*

	EACH		HALF		DOZEN
Beau Soleil (<i>Mirimachi Bay, N.B., CN</i>)	4.75	/	28.5	/	57
Dukes of Topsail (<i>North Carolina</i>)	4	/	24	/	48
Fat Bastard (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Hog Island Sweets (<i>Tomales Bay, CA</i>)	4.5	/	27	/	54
Luna Bella (<i>Washington</i>)	4	/	24	/	48
Malpeque (<i>Malpeque Bay, P.E.I., CN</i>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	3.75	/	22.5	/	45
Oishi (<i>Nahcotta, WA</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Wellfleet (<i>Wellfleet, MA</i>)	4	/	24	/	48

shellfish*

	FOUR		EIGHT		DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
	HALF		WHOLE		
Dungeness Crab (<i>Washington</i>)	45	/	90		
Lobster (<i>Maine</i>)	45	/	90		
	ROYALE / IMPERIAL				
Plateaux de Fruits de Mer	80	/	180		
Selection of steamed & raw shellfish					

caviar*

served with papadum & crème fraîche

Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: quince or strawberry	8.5
Fruit bowl: Johnagold apples, Shinko pear, raspberries, pluots, blackberries, Straus yogurt, honey, almonds	15.5
Lavender baked goat cheese, escarole, pomegranate, Belgian endive, cucumber, radish crudité, crostini	17
Martin's arugula, Fuyu persimmon, toasted almonds, balsamic vinaigrette, fromage blanc, saba	16
Smoked salmon, caraway Levain wafers, truffled horseradish sauce, Early girl tomato, fines herbes, capers	21
Mission figs & fresh pulled mozzarella, pistachio dukkah, basil pistou, Aleppo chili, mint	19
Pacific ahi poke: Brokaw passionfruit ponzu, spring onion, cucumber, pickled Fresno chili, herb oil	23
House head cheese, blackberry & endive salad, pickles, house mustard, plum jam, brioche soldiers	19
Sirloin beef tartare toast, Bernal sourdough, tarragon mayo, shallots, capers, sieved farm egg	23
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

sonoma farm eggs

Baguette French toast, Bartlett pears, lemon whip, cardamom maple honey, wild huckleberries, cocoa nibs	22
Champagne French omelette, truffle, Comté, crème fraîche, white chanterelles, crisp potatoes, green salad	25
October scramble: butternut squash, crispy brussels, grilled lemon salsa verde, Manchego, breadcrumbs	22
Bossa-nova benedict, poached eggs, house FC muffin, sage & chanterelles sausage, hollandaise, field greens	24
Shakshuka: fragrant stewed tomatoes, baked eggs, shishito peppers, whipped feta, Za'atar, warm baguette	24
Robust Persian flat omelette: spring onion, cilantro, garlic, avocado, angel hair potatoes, tomato chutney	18

sandwiches & the grill

Croque Madame, Parisian style ham, Gruyère, pain de mie, béchamel, egg crown, greens, French fries	24
FC "TLT": Pacific tuna confit, little gems, heirloom tomato, roasted garlic aioli, greens, Old Bay fries	24
Lavender brined heritage pork chop, fried farm egg, broccoli di ciccio, Italian white beans, Argentine salsa	34
Wagyu bavette steak, sunny-side eggs, blistered padróns, fingerlings, Lacinato kale, sungold, jus	34

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand-cut Kennebec French fries	6.5
Warm Acme levain bread, our cultured butter	5
Bernal Bakery sourdough toast, pineapple jam, our cultured butter	5.5

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

A 6% 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.