



raw bar

Chilled Maine Lobster

herb drawn butter
half 22 / whole 38

Shrimp Cocktail

cocktail sauce, lemon 23

Chef's Selection of West Coast & East Coast Oysters

half dozen 28 / one dozen 56

Plateau de Fruits de Mer

steamed mussels, oysters, lobster,
shrimp cocktail 130

Sauces

cocktail sauce, mignonette

starters

BLOOMSDALE SPINACH SOUP

Marcona almond, smoked bacon marmalade 12

BUTTER LETTUCE SALAD

Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing 13

BABY ARUGULA SALAD

cabernet poached pear, shaved fennel, blue cheese, toasted hazelnut vinaigrette 13

PETALUMA FARMS DEVILED EGGS

applewood smoked bacon, tarragon, parmesan crisp 14

PRIME BEEF TARTARE

potato chips, petite herbs, dijon dressing, egg yolk 17

BURRATA TOAST

Castroville artichokes, prosciutto de parma, navel orange jam, charred country bread 14

CALAMARI

green olives, sunchokes, crispy prosciutto, burnt Meyer lemon vinaigrette 15

ROASTED BONE MARROW

crispy pork belly, pickled blueberries, fine herb persillade 18

entrées

CITY SALAD

Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette 19

Salad Additions: Fried Chicken 10 King Salmon 14
For every City Salad sold, Wayfare Tavern will donate \$1

ORGANIC FRIED CHICKEN

(best fried chicken in America list, F&W magazine 2016)
buttermilk brine, roasted garlic, crisp herbs, lemon 26

PAN SEARED DAY BOAT SCALLOPS

Romanesco, pickled kumquats, fennel kimchi, tangerine beurre blanc 32

PEI MUSSELS

roasted fingerling potatoes, leeks, applewood smoked bacon, day boat scallop chowder 23

MEYER LEMON CONCHIGLIETTE

English peas, artichokes, beech mushrooms, pesto 23

AUSTRALIAN RACK OF LAMB

Saffron pilaf, roasted baby carrots, medjool dates, mint dijonnaise 45

10 OZ PRIME NY STRIP

Delta asparagus, spring onions, garlic herb butter 46

THE TAVERN BURGER

proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun 22

with sunny side up egg - add 2

with avocado - add 2

sides

BAKED MACARONI & CHEESE

smoked olive oil, chives 11

TRUFFLED PARMESAN POLENTA FRIES

sauce romesco 12

GARDEN ASPARAGUS

Lemon ricotta, pistachio mint crumble 10

FOREST MUSHROOMS

herb butter, garlic confit, mushroom puree 9

BURRATA WHIPPED POTATOES

olive oil, chives 9

Wayfare Tavern adds a 5% surcharge to assist in complying with San Francisco mandates.

Water service upon request in compliance with state regulations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

