



raw bar

Chilled Maine Lobster

herb drawn butter
half 22 / whole 38

White Gulf Shrimp Cocktail

cocktail sauce, lemon 23

Chef's Selection of West Coast & East Coast Oysters

half dozen 28 / one dozen 56

Sauces

cocktail sauce, mignonette

entrées

CITY SALAD

Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette 18

Salad Additions: Fried Chicken 10 King Salmon 14

ORGANIC FRIED CHICKEN

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

DAY BOAT SCALLOPS

baby artichokes, grilled fennel, gulf shrimp, Brentwood corn emulsion 34

ROASTED PORK CHOP

forest mushrooms, fregola, grilled peaches, whole grain jus 32

PEI MUSSELS

chorizo, fennel, orange, saffron couscous, tarragon butter 23

PRIME BEEF BAVETTE STEAK

cornbread pave, bacon butter, grilled torpedo onions, sauce bordelaise 42

GARDEN MINT GNOCCHI

broccolini, baby peppers, green garlic, crispy quinoa 23

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

ROSEMARY BRAISED CARROTS

chickpea, sunflower seeds, harissa aioli 10

ROASTED SUMMER SQUASH

San Marzano tomato marmalade, garden arugula pesto 10

ROASTED MUSHROOMS

herb butter, garlic confit, mushroom puree 9

BURRATA WHIPPED POTATOES

olive oil and chives 9

starters

PETALUMA FARMS DEVEILED EGGS

applewood smoked bacon, tarragon, parmesan crisp 14

CAULIFLOWER SOUP

curried golden raisin crouton, green olive tapenade 13

STONE FRUIT SALAD

Belgium endive, ricotta salata, marcona almond dressing 13

FRESH BURRATA

local figs, Brentwood corn, poblano pepper & pine nut salsa, grilled country bread 15

ROASTED BONE MARROW

short rib, blackberries, watercress 18

PRIME BEEF TARTARE

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

BUTTERMILK FRIED GREEN TOMATOES

crawfish piccata 14

Wayfare Tavern adds a 4.5% 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.