



raw bar

Chilled Maine Lobster
herb drawn butter
half MKT / whole MKT

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
Manilla clams, oysters, lobster,
shrimp cocktail 130

Sauces
cocktail sauce, mignonette

EST. 2010

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)
buttermilk brine, roasted garlic, crisp herbs, lemon 27

AKAROA KING SALMON
golden lentils, kale, roasted salsify, grapefruit butter 29

MANILA CLAMS
Applewood smoked bacon, summer squash, cipollini onions,
roasted garlic veloute 24

BUTTERNUT SQUASH RISOTTO
pecorino, sage, black truffle 23

BRAISED PORK SHANK
toasted pearl barley, brussels sprouts, currants, blackberry
chestnut gastrique 35

BRISKET
cabernet braised cabbage, baby turnips, fried pickles, 1,000
island 37

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

PORTOBELLO FRITTES
lemon dijonnaise, piperade 12

BROCCOLI DI CICCIO
white bean puree, charred lemon, chili, garlic,
breadcrumbs 10

BURRATA WHIPPED POTATOES
olive oil, chives 10

starters

MINISTRONE
winter vegetable, white beans, smoked tomato broth 13

BUTTER LETTUCE SALAD
Brokaw Farms avocado, seasonal fruit, ice radish, Green
Goddess dressing 14

ENDIVE SALAD
roasted delicata squash, persimmons, fennel, walnuts,
pomegranate dressing 14

PETALUMA FARMS DEVILED EGGS
Dungeness crab, avocado, lime 14

PRIME BEEF TARTARE
potato chips, petite herbs, dijon dressing, egg yolk 17

POUTINE
crispy polenta, forest mushroom bolognese,
chedder cheese curds 14

BURRATA TOAST
avocado, smoked salmon, grapefruit, charred country bread 15

ROASTED BONE MARROW
crispy pork belly, pickled blueberries, fine herb persillade 18

DUCK CONFIT RILLETTE
quince gelee, parsnip, huckleberry mostarda, charred country
bread 16

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.