



EST. 2010

## 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**

P.E.I mussels, oysters, lobster,  
shrimp cocktail 130

### **Sauces**

cocktail sauce, mignonette

## 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, cheddar 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

## 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

### **BOUILLABAISSE**

Day boat scallops, jumbo shrimp, p.e.i mussels, grilled fennel, saffron potatoes, Maine lobster broth 36

### **BUTTERNUT SQUASH RISOTTO**

pecorino, sage, black truffle 25

### **BRAISED PORK SHANK**

toasted pearl barley, brussels sprouts, currants, blackberry chestnut gastrique 34

### **BRISKET**

cabernet braised cabbage, baby turnips, fried pickles, 1,000 island 35

### **THE TAVERN BURGER**

proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun 23

with sunny side up egg - add 2  
with avocado - add 2

## sides

### **BAKED MACARONI & CHEESE**

smoked olive oil, chives 11

### **PORTOBELLO FRITES**

lemon dijonnaise, piperade 12

### **ROASTED KABOCHA SQUASH**

pickled pomegranate, pecan gremolata, maple butter 9

### **BROCCOLI DI CICCIO**

white bean puree, charred lemon, chili, garlic, breadcrumbs 10

### **BURRATA WHIPPED POTATOES**

olive oil, chives 10

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.