



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

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

P.E.I MUSSELS

green garlic, baby fennel, castelvetro olives, torn parmesan
croutons, tomato mignonette 24

FOREST MUSHROOM RISOTTO

pecorino, black truffle butter 25

12oz HERITAGE PORK CHOP

fregola sarda, brussels sprouts, caramelized bosc pear, sweet
potato puree 34

PRIME 10oz NY STRIP

cabernet braised cabbage, parsnip mousse, pickled onion
rings, sauce au poivre 42

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

starters

BUTTERNUT SQUASH SOUP

Gravenstein apple, chestnut, sage 12

BUTTER LETTUCE SALAD

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

ARUGULA SALAD

Bosc pear, roasted beets, kohlrabi, hazelnuts, cardamom
dressing 14

PETALUMA FARMS TRUFFLED DEVILED EGGS

black truffle, tarragon, harissa 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

speck ham, roasted baby beets, pistachio pesto 15

ROASTED BONE MARROW

crispy pork belly, pickled blueberries, fine herb persillade 18

sides

BAKED MACARONI & CHEESE

smoked olive oil, chives 11

PORTOBELLO FRITES

lemon dijonnaise, piperade 12

ROASTED BRUSSELS SPROUTS

pomegranate balsamic glaze, applewood bacon jam, lemon
parmesan 10

CHARRED LITTLE GEMS

applewood smoked bacon parmesan, sauce ravigote 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.