



## raw bar

EST. 2010

## entrées

### **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, pomegranate mignonette

## starters

### **ENGLISH PEA SOUP**

country ham, forest mushroom croutons, mint crème fraiche 12

### **BUTTER LETTUCE SALAD**

Brokaw Farms avocado, orange segments, ice radish, Green Goddess dressing 13

### **SALAD OF DELTA ASPARAGUS**

frisee lettuce, quail eggs, grapefruit, Wayfare "ranch" dressing 14

### **PETALUMA FARMS TRUFFLED DEVEILED EGGS**

black truffle, tarragon, harissa 14

### **PRIME BEEF TARTARE**

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

### **SHRIMP & GRITS**

creamy grits, Andouille sausage, scallion, chicharrón 15

### **BURRATA TOAST**

speck ham, roasted baby beets, pistachio pesto 15

### **ROASTED BONE MARROW**

Duck confit, duckfat potatoes, pickled mustard seed, navel orange 18

### **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



### **SPRING GEMELLI PASTA**

delta asparagus, tomato confit, green olive, herbed bread crumbs, garlic parmesan crema 24

### **PAN SEARED DAYBOAT SCALLOPS**

swiss chard pave, baby turnips, bacon lardon, sauce romesco 29

### **P.E.I MUSSELS**

green garlic, baby fennel, castelvetro olives, torn parmesan croutons, tomato mignonette 23

### **ORGANIC FRIED CHICKEN**

(best fried chicken in America list, F&W magazine)  
buttermilk brine, roasted garlic, crisp herbs, lemon 27

### **12oz HERITAGE PORK CHOP**

roasted baby carrots, spring onion, yukon gold mousseline, kale salsa verde 34

### **PRIME 10oz NY STRIP**

new crop potatoes, fava beans, morel mushrooms, horseradish bearnaise 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

## sides

### **BAKED MACARONI & CHEESE**

smoked olive oil, chives 11

### **PORTOBELLO FRITES**

lemon dijonnaise, piperade 12

### **BROWN BUTTER CAULIFLOWER**

toasted pine nuts, golden raisin, caper aioli 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.

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