



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 10/18

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, white wine broth 23

PRIME BEEF BAVETTE STEAK

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

HERBED GNOCCHI

tomato butter, flavors of gazpacho 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

SUMMER SUCCOTASH

toasted orzo, Brentwood corn, romano beans, baby peppers, mint creme fraiche 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

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.