



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

Plateau de Fruits de Mer

steamed mussels, oysters, lobster,
shrimp cocktail 130

Sauces

cocktail sauce, mignonette

starters

PETALUMA FARMS DEVILED EGGS

applewood smoked bacon, tarragon, parmesan crisp 14

PARSNIP SOUP

green apple and confit fennel compote 12

BUTTER LETTUCE SALAD

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

BABY ARUGULA SALAD

cabernet poached pear, shaved fennel, blue cheese, toasted hazelnut vinaigrette 13

ROASTED BONE MARROW

short rib, blackberries, watercress 18

PRIME BEEF TARTARE

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

MARIN BRIE TOAST

roasted quince, pickled mustard seed, crispy prosciutto, charred country bread 14

PICKLED PORK BELLY

sunny side hen egg, flageolet beans, sauce romesco 18

entrées

CITY SALAD

Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette 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

AKAROA KING SALMON

Belgium endive, roasted parsnip, huckleberry gastrique 29

BRAISED LAMB SHANK

sugar pie pumpkin couscous, merguez sausage, mint gremolata 34

PEI MUSSELS

roasted fingerling potatoes, leeks, applewood smoked bacon, day boat scallop chowder 23

PRIME BEEF BAVETTE STEAK

truffled parmesan polenta fries, garlic herb butter, sauce bordelaise 42

CASARECCE PASTA

roasted butternut squash, currants, radicchio, candied walnuts, fall spice butter 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

ROASTED BUTTERNUT SQUASH

honey poached cranberry, feta cheese, tarragon 10

TRUFFLED PARMESAN POLENTA FRIES

sauce romesco 12

BROCCOLINI

soy, chili, celeriac remoulade 10

FOREST MUSHROOMS

herb butter, garlic confit, mushroom puree 9

BURRATA WHIPPED POTATOES

olive oil, 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.