



## raw bar

### ***Chilled Maine Lobster***

herb drawn butter  
half 22 / whole 38

### ***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

### **BUTTERNUT SQUASH & SWEET POTATO SOUP**

maple bacon pecan stuffing, sage oil 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

### **WINTER BRUSCHETTA**

baby beets, pickled blueberry, navel orange goat cheese, fennel marmalade, charred country bread 14

### **CALAMARI**

green olives, sunchokes, crispy prosciutto, burnt Meyer lemon vinaigrette 15

## 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**

Roasted cauliflower, medjool dates, pickled grapes, ruby red grapefruit, brown butter 29

### **BRAISED PORK SHORTRIB**

whole grain spaetzle, baby turnips, wilted kale, leek veloute 29

### **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

### **BRUSSELS SPROUTS**

Fennel sausage, bosc pear butter 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.