



EST. 2010

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

starters

PETALUMA FARMS TRUFFLED DEVILED EGGS

black truffle, tarragon, harissa 14

BUTTERNUT SQUASH SOUP

Gravenstein apple, chestnut, sage 12

BUTTER LETTUCE SALAD *

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

ARUGULA SALAD *

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

BURRATA TOAST

speck ham, roasted baby beets, pistachio pesto 15

PRIME BEEF TARTARE

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

entrées

ORGANIC FRIED CHICKEN

(best fried chicken in America list, F&W magazine)

buttermilk brine, roasted garlic, crisp herbs, lemon 26

CITY SALAD *

Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette 19

For every City Salad sold, Wayfare Tavern will donate \$1



VITALITY BOWL *

various toasted grains, heart healthy berries, avocado, orange, kale accai dressing 16

SMOKED TURKEY CLUB

brie, kale, cranberry orange relish, turkey gravy 21

SONOMA CHICKEN SALAD TARTINE

butternut squash, currants, pecans, shaved brussels sprouts, green apple 18

FOREST MUSHROOM RISOTTO

pecorino, black truffle butter 23

THE TAVERN BURGER

proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun 22

with sunny side up egg - add 2

* Salad & Vitality Additions

Grilled Chicken 10	Gulf Shrimp 12
Fried Chicken 10	King Salmon 14

sides

BAKED MACARONI & CHEESE

smoked olive oil, chives 11

PORTOBELLO FRITTES

lemon dijonaise, 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.

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.