



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 DEVEILED EGGS

black truffle, tarragon, harissa 14

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

BURRATA TOAST

speck ham, roasted baby beets, pistachio pesto 15

PRIME BEEF TARTARE

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

* Salad & Vitality Additions

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

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

ROASTED EYE OF PRIME BEEF

tomato confit, burrata, butter lettuce, rosemary aioli, toasted pretzel roll 21

FRIED CHICKEN CUTLET BAHN MI

pickled vegetables, cilantro, furikake mayo, toasted french baguette 21

SONOMA CHICKEN SALAD TARTINE

delta asparagus, green apple, radish, golden raisin, pickled grapes 18

SPRING GEMELLI PASTA

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

PORTOBELLO FRITTES

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.