



*sample menu- some items are subject to change*

*Thanksgiving menu \$85 per person*

*starters, choose one*

**PARSNIP SOUP**

Fuji apple butter, caviar mousse, arugula

**ENDIVE SALAD**

Bosc pear, walnut, Point Reyes blue cheese, fine herbs, cardamom dressing

**BRAISED PORK BELLY POT PIE**

Castroville artichokes, winter vegetables, truffle jus

*entrées*

**SLOW ROASTED TURKEY DINNER**

roasted brussels sprouts, dark meat tortellini, sweet potato puree, pecan stuffing

*dessert*

**PUMPKIN SWISS ROLL**

*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**

steamed mussels, oysters, lobster,  
shrimp cocktail 130

**Sauces**

cocktail sauce, mignonette

*starters*

**PETALUMA FARMS DEVEILED EGGS**

applewood smoked bacon, tarragon, parmesan crisp 14

**CITY SALAD**

Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette 14

**BURRATA TOAST**

avocado, smoked salmon, grapefruit, charred country bread 15

**ROASTED BONE MARROW**

crispy pork belly, pickled blueberries, fine herb persillade 18

*entrées*

**ORGANIC FRIED CHICKEN**

(best fried chicken in America list, F&W magazine 2016)  
buttermilk brine, roasted garlic, crisp herbs, lemon 27

**BUTTERNUT SQUASH RISOTTO**

Pecorino, sage, black truffle 25

**BRAISED PORK SHANK**

toasted pearl barley, brussels sprouts, currants, blackberry chestnut gastrique 34

**AKAROA KING SALMON**

Golden lentils, swiss chard, roasted salsify, grapefruit butter 29

**THE TAVERN BURGER**

proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun 23

with sunny side up egg - add 2

with avocado - add 2

*sides*

**BAKED MACARONI & CHEESE**

smoked olive oil, chives 11

**CANDIED YAMS**

sweet potato, vanilla bean meringue 11

**GREEN BEAN CASSEROLE**

mushrooms, crispy shallots, turkey jus 11

**BURRATA WHIPPED POTATOES**

olive oil, chives 10

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.