



FALL / WINTER 2023

## The Billiards Room Menu

| DINNER \$80 PER PERSON

Menus subject to change based on seasonality

### family-style starters

*(select two, add an additional starter for \$10 per person)*

**SHAKSHUKA DEVEILED EGGS** spicy tomato jam, popover crouton, harissa, cilantro

**PRIME BEEF TARTARE** potato chips, capers, Dijon dressing, fried shallots

**WAYFARE CAESAR SALAD** romaine, little gems, shaved parmesan, crostini, anchovy, creamy Caesar dressing

**BUTTER LETTUCE SALAD** Brokaw Farms avocado, seasonal fruit, red radish, Green Goddess dressing (V)

### entrées (à la carte)

*(all of the below selections will be offered to your guests)*

**ORGANIC FRIED CHICKEN** buttermilk brine, roasted garlic, crisp woody herbs, lemon

**THE TAVERN BURGER** proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun

**SKUNA BAY SALMON** eggplant caponata, parsnip puree, meyer lemon - dill vinaigrette

**BONE-IN HERITAGE PORK CHOP** collard greens, chanterelle mushrooms, ham hocks, apple butter, pork demi glace

**BRAISED LAMB SHANK** baby turnips & carrots, cippolini onions, preserved lemon gremolata, lamb jus (SF\*)

**PRIME BEEF FILET** butternut squash, burrata whipped potatoes cippolini onions, steak sauce (SF\*)

**GNOCCHI & CURRIED CAULIFLOWER** brown butter butternut squash puree, parmigiano reggiano, fried sage

*(+10 supplemental charge Lamb Shank, +15 supplemental charge Prime Beef)*

### optional family-style sides

*(serving size 5-6 guests)*

*\$25 per side*

#### CAULIFLOWER (V)

calabrian chili oil, capers, lemon, parsley

#### BAKED MACARONI & CHEESE (V)

*smoked olive oil, chives*

#### BURRATA WHIPPED POTATOES (V)

*olive oil, chives*

#### FRIED BRUSSEL SPROUTS

apple bacon gastrique

### family -style mini desserts

*(select two, add an additional dessert for \$7 per person)*

#### FUDGE BROWNIE

with chocolate crèmeux

#### CREAM PUFF

filled with a mascarpone cream

#### FINANCIER TEA CAKE

with seasonal jam

#### CANELES

**+\$3pp supplemental charge (36hrs notice)**

#### LEMON MERINGUE TART (GF)

Wayfare Tavern adds a 6% 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.



## The Billiards Room Menu

LUNCH // BRUNCH \$60 PER PERSON

Menus subject to change based on seasonality

### family-style starters

*(select two, add an additional starter for \$10 per person)*

**SHAKSHUKA DEVILED EGGS** spicy tomato jam, popover crouton, harissa, cilantro (V)

**PRIME BEEF TARTARE** potato chips, capers, Dijon dressing, fried shallots

**WAYFARE CAESAR SALAD** romaine, little gems, shaved parmesan, crostini, anchovy, creamy Caesar dressing

**BUTTER LETTUCE SALAD** Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing (V,GF)

### entrées (à la carte)

*(all of the below selections will be offered to your guests)*

**ORGANIC FRIED CHICKEN** buttermilk brine, roasted garlic, crisp woody herbs, lemon

**SKUNA BAY SALMON** eggplant caponata, parsnip puree, meyer lemon - dill vinaigrette

**GNOCCHI & CURRIED CAULIFLOWER** brown butter butternut squash puree, parmigiano reggiano, fried sage (V)

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

**THE TAVERN BURGER** proprietary grind, Marin brie, red onion marmalade, smoked bacon, brioche bun

#### AVAILABLE M-F ONLY\*

**TURKEY CLUB SANDWICH** bacon, roma tomato, avocado, butter lettuce, melted jack cheese, honey dijonaise

**FRIED CHICKEN SANDWICH** buttermilk brined chicken, house-made pickles, green apple & fennel slaw, harissa aioli, with fries

#### WEEKENDS ONLY

**BRIOCHE FRENCH TOAST** strawberry compote, lemon butter, maple syrup (V)

**FRIED CHICKEN AND WAFFLES** bacon hunter's gravy, maple syrup

**CROQUE MADAME** country ham, swiss cheese, sunny side hen eggs, toasted brioche, Monterey jack cheese sauce, French fries

### optional family-style sides

*(serving size 5-6 guests) \$25 per side*

#### CAULIFLOWER (V)

calabrian chili oil, capers, lemon, parsley

#### BAKED MACARONI & CHEESE (V)

*smoked olive oil, chives*

#### BURRATA WHIPPED POTATOES (V)

*olive oil, chives*

#### FRIED BRUSSEL SPROUTS

apple bacon gastrique

### family -style mini desserts

*(select two, add an additional dessert for \$7 per person)*

#### FUDGE BROWNIE

with chocolate crémeux

#### CREAM PUFF

filled with a mascarpone cream

#### FINANCIER TEA CAKE

with seasonal jam

#### CANELES

**+\$3pp supplemental charge (36hrs notice)**

#### LEMON MERINGUE TART

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