



BARTLETT ROOM BUSINESS LUNCH

ROOM FEE
\$1000 FOR A 3HR RENTAL

- BUFFET STYLE LUNCH
- PRIVATE ROOM
- BARTENDER OPTIONAL
- SCREEN FOR PRESENTATIONS
- COMPLETELY PRIVATE ROOM



BUFFET LUNCH OPTIONS

ITEMS ARE PRICED PER PERSON

starters & snacks

SHAKSHUKA DEVEILED EGGS spicy tomato jam, popover crouton, crumbly feta, harissa, cilantro **(\$7PP)**

BURRATA TOAST caramelized pears, pickled red grapes, pomegranate molasses, micro arugula, toasted walnuts, charred country bread (V) **(\$10 PP)**

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing (GF, V) **(\$10 PP)**

entrees

FRIED CHICKEN SANDWICH buttermilk brined chicken, house-made pickles, green apple fennel slaw, harissa aioli **(24 PP)**

TURKEY CLUB SANDWICH bacon, roma tomato, avocado, butter lettuce, melted jack cheese, honey dijonaise **(\$24 PP)**

CITY SALAD ENTREE ADD GRILLED SALMON OR CHICKEN Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette (V) **(\$ 35 PP)**

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon **(\$20 PP)**

PESTO CAVATELLI english peas, snap peas, stracciatella fondue (V) **(\$29 PP)**

SKUNA BAY SALMON fingerling potatoes, blistered cherry tomatoes, celery root puree, olive tapenade (GF) **(\$35 PP)**

boards & raw bar

HOUSE-MADE CHIPS \$15 10oz

CHEESE BOARD \$115 - serves 15

CHARCUTERIE BOARD \$125 serves 15

CRUDITE BOARD \$90 serves 15

WHITE GULF SHRIMP COCKTAIL \$46 (12)

ONE DOZEN OYSTERS \$60

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.