

SUMMER 2024  
THE BILLIARDS MENU  
DINNER \$80 PER PERSON  
Menus subject to change based on seasonality



IP = Inclusive Price= \$102.4  
22% Admin Fee  
6% SF Mandate

## family-style starters

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*(select two, add an additional starter for \$10 per person IP \$12.8)*

**TRUFFLE DEVEILED EGGS** truffle oil, chives

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

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

**BUTTER LETTUCE SALAD** avocado, pickled shallots, radish, dill, buttermilk herb dressing **(V, GF)**

**HEIRLOOM TOMATOES** smoked bleu cheese mousse, candied walnut, grilled onion vinaigrette, micro basil **(V, GF)**

## entrées (à la carte)

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*(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** Summer squash, baby squash, toybox tomato, baby kale, mint, parsley (GF, DF)

**BRAISED BEEF CHEEK STRONGANOFF** parisian gnocchi, foraged mushrooms, dijon mustard crème fraiche, crispy potatoes, fresh herbs & horseradish

**RIGATONI** corn, Andouille, green onion, arugula, roasted red pepper, parmesan

**PETIT RACK OF LAMB** tzatziki. romanesco, tapenade, crispy chickpeas (GF)

**STEAK DIANE** flat iron steak, sauce diane, mitake mushroom, crispy garlic herb potatoes, broccolini (GF)

*(+15 supplemental fee STEAK/ IP \$19.2)*

## optional family-style sides

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*(serving size 5-6 guests)*

*\$25 per side | IP \$32*

**ASPARAGUS (V)**

bearnaise, toasted panko

**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

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

**CHOCOLATE CUPCAKE**

with chocolate cremeux

**CARAMEL POPCORN CREAM PUFF**

filled with chocolate or white chocolate hazelnut

**LEMON MERINGUE TART**

lemon tart (GF by request)

**BANOFFEE TART - \$75 SF | IP \$96**

Graham cracker crust, dulce de leche, sliced bananas topped with vanilla chantilly shaved chocolate

**(serves 10 ppl, 48 hrs notice minimum)**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

558 SACRAMENTO STREET · SAN FRANCISCO, CA 94111 · 415.772.9060 · WWW.WAYFARETAVERN.COM

SUMMER 2024  
THE BILLIARDS MENU  
LUNCH \$60 PER PERSON  
Menus subject to change based on seasonality



IP = Inclusive Price \$76.8  
22% Admin Fee  
6% SF Mandate

## family-style starters

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*(select two, add an additional starter for \$10 per person IP \$12.8)*

**TRUFFLE DEVEILED EGGS** truffle oil, chives

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

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

**BUTTER LETTUCE SALAD** avocado, pickled shallots, radish, dill, buttermilk herb dressing **(V, GF)**

**HEIRLOOM TOMATOES** smoked bleu cheese mousse, candied walnut, grilled onion vinaigrette, micro basil **(V, GF)**

## entrées (à la carte)

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*(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** Summer squash, baby squash, toybox tomato, baby kale, mint, parsley **(GF, DF)**

**BRAISED BEEF CHEEK STRONGANOFF** parisian gnocchi, foraged mushrooms, dijon mustard crème fraiche, crispy potatoes, fresh herbs & horseradish

**RIGATONI** corn, Andouille\*, green onion, arugula, roasted red pepper, parmesan\*

AVAILABLE M-F ONLY\*

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

**FRIED CHICKEN SANDWICH** buttermilk brined chicken thigh, green apple & fennel slaw, harissa aioli

WEEKENDS ONLY

**STRAWBERRY CHEESECAKE FRENCH TOAST** brioche, cream cheese chantilly, candied almond **(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

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### optional family-style sides

*(serving size 5-6 guests) \$25 per side | IP \$32*

#### ASPARAGUS (V)

bearnaise, toasted panko

#### 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)*

#### CHOCOLATE CUPCAKE

with chocolate cremeux

#### CARAMEL POPCORN CREAM PUFF

filled with chocolate or white chocolate hazelnut

#### LEMON MERINGUE TART

lemon tart (GF by request)

#### BANOFFEE TART - \$75 SF | IP \$96

dulce de leche, sliced bananas, vanilla chantilly  
**(serves 10ppl, 48 hrs notice minimum)**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.