



The Billiards Room Menu

LUNCH \$50 PER PERSON | DINNER \$75 PER PERSON

Menus subject to change based on seasonality

family-style starters

(select two, add an additional starter for \$8 per person)

BUFFALO DEVILED EGG Mary's organic "crackling" bleu cheese, celery

PRIME BEEF TARTARE potato chips, caper, dijon dressing, fried shallots

BAKED MARIN TRUFFLED BRIE Honey poached cranberry compote, petite frisée, charred country bread ✓

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette ✓

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing ✓

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 Tarragon whipped potatoes, roasted parsnips, navel orange vinaigrette. ✗

ROASTED HERITAGE PORK CHOP Toulouse sausage, gigante beans, Tuscan kale, bacon shallot vinaigrette* ✗

(dinner only)*

C.A.B BAVETTE Cabernet braised cabbage, tarragon whipped potato, sauce au poivre ✗

+10 supplemental charge

ROASTED PUMPKIN GNOCCHI pomegranate gastrique, fried sage, toasted walnut gremolata ✓

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

optional family-style sides

(serving size 5-6 guests)

\$25 per side

BRUSSELS SPROUTS

SAUTEED BROCCOLINI ✗

BAKED MACARONI & CHEESE

BURRATA WHIPPED POTATOES

family -style mini desserts

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

CHOCOLATE OPERA CAKE

VANILLA CREME BRULEE

FRENCH MACARONS

RED VELVET CAKE

MINI DOUGHNUTS

Wayfare Tavern adds a 5.5% 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.