

Snacks

Spanish snack mix: fried
garbanzo/manchego/quicos/
marcona almonds 8

warm castelvetro olives
orange peel/Calabrian chili 6

quicos/smoked paprika 5

marcona almonds/lavender
salt 7

medjool dates/maple bacon
pecorino cheese 7

avocado crostini/
focaccia/watermelon
radish/sprouts/Aleppo
pepper 12

Cheeseboard: 8 ea/28 for 4
Dirt Lover, Missouri
(sheep/pear butter)
Pt Reyes Blue CA (cow,
green tomato-jalapeño jelly)
Dream Weaver, Central
Coast (goat, pineapple-
guava jam)
Paso Vño, Stepladder
(cow, pistachio honey)

Early Spring Menu

Moroccan-spice cauliflower soup/hazelnut dukkah 10.5

French onion soup/gruyere crouton 12

chevre chaud salad: little gems lettuce/house-smoked bacon/
Central Coast goat cheese/hazelnut vinaigrette 14.5

spring salad: baby kale/frisee/quinoa/strawberry/chioggia beets/
almonds/housemade ricotta cheese 14.5

garden salad: red lettuce/shaved carrot/celery/radish/fried garbanzos/
red wine vinaigrette 13.5

housemade gnocchi/maaitake mushrooms/asparagus/fiddlehead ferns/
white truffle cream 16/24

housemade orrechiette/pork-fennel sausage/broccoli rabe/crushed chili/
pecorino romano/bread crumbs 16/24

spaghetti **carbonara**/house-made bacon/egg/aged pecorino/black pepper 20*

roast **cauliflower**/red beet hummus/currants/pine nuts/wilted greens 23

local **halibut picatta**/red kale/broccoli romanesco/almond/meyer lemon/fried capers 33

Duck confit: crisp sonoma duck confit/bulgur/medjool dates/orange zest/grilled red
onion/parsley 33

38 North chicken breast/spring vegetable ragoût/yukon gold puree/herb nage 28

Marin Sun Farms grass fed steak/fried butterball potatoes/trumpet mushrooms/sprouting
broccoli/cheremoula 33*

brussels sprouts/bacon 8 spring vegetable ragout 7

sliced hot Calabrian chilies 2 yukon gold potato puree 6

fried butterball potatoes 8

Marché

Weeknight Specials

^{new} **Fried Chicken**

Tuesdays

Crispy 38 North

Leg, Thigh & Tender,
cilantro-cabbage slaw,

Cornbread \$18.95

(\$13.95 kids)

Meatball Wednesdays

Marin Sun Farms/Llano

Seco pork meatballs with
housemade ricotta and
braised kale over hand-
rolled tagliatelle pasta

with tomato sauce

\$18.95 or (\$13.95 for kids)

Hamburger Thursday

7 oz, house-ground Marin Sun

Farms grass-fed burger, aged

cheddar cheese, caramelized onion,

house-made bacon, butter lettuce,

house-cut herbed fries, pickle,

house-made roll \$19.95

*Consuming raw or under-
cooked meats, poultry, sea-
food, shellfish, or eggs may
increase your risk of foodborne
illness, especially if you have
certain medical conditions

20% gratuity for parties of
6 or larger, unless
otherwise requested

Split entree charge of \$2