

Snacks

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

boquerones (spanish white anchovies)/pickled onion/arugula/chile oil/grilled bread 9

avocado crostini/foacaccia/evoo/chives 12

Cheeseboard: 8 ea/28 for 4 Manchego (sheep, Spain)/fig jam

Humboldt Fog (goat, CA) Pistachio honey

Beecher's Flagship (cow, WA)/preserved apricot

Point Reyes Blue (Central Coast)/green tomato-jalepeño jelly

**NOW SERVING
LUNCH
WEDS-FRI
11:30-1:30**

Summer Menu

White corn soup/crème fraiche/chives/aleppo pepper 10.5

Watermelon greek salad: red butter lettuce/cucumber/watermelon/red onion/

French feta/fried garbanzos/red wine-oregano vinaigrette 14

BLT salad: little gems lettuce/house-smoked bacon/croutons/tomatoes

avocado/bacon vinaigrette 14.5

summer salad: baby kale/frisee/mint/quinoa/stone fruit/snap peas/almonds housemade ricotta cheese 14

beet salad: pink & gold beets/strawberries/pistachio/purslane/goat cheese 14

housemade gnocchi/morel mushrooms/peas/Brentwood corn/white truffle cream 16/24

housemade orrechiette/pork-fennel sausage/broccoli rabe/crushed chili/

pecorino romano/bread crumbs 16/24

grilled vegetable tian/eggplant/summer squash/cherry tomato/goat cheese/

crisp polenta/pesto 25

Spanish **octopus**/caramelized fennel/fried red rose potatoes/Brazilian

broccoli/castelvetro olives/golden raisins/ras al hanout aioli 34

Alaskan Halibut/black rice/baby kale/eggplant-pine nut-cherry tomato caponata 34

Crisp Sonoma duck confit/dandelion greens/toasted bulgur/peaches/grilled red

onion/pistachios 33

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

Marin Sun Farms grass fed steak/fried butterball potatoes/

chanterelle mushrooms/frisee/Brentwood corn/cheremoula 35*

summer vegetable ragout 7

sliced hot Calabrian chillies 2

yukon gold potato puree 6

fried butterball potatoes 9

Marché

Weeknight Specials

^{new} **Fried Chicken**

Tuesdays

Crispy 38 North

Leg, Thigh & Tender,

Sauteed Greens,

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, seafood, 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