

Snacks

Spanish snack mix:
manchego/quicos/
marcona almonds 7

warm castelvetrano olives
orange peel/Calabrian chili 7

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/evo0/chives 12

Cheeseboard: 8 ea/28 for 4
Manchego (sheep, Spain)/
spiced nuts

Humboldt Fog (goat, CA)
pickled prunes

Beecher's Flagship (cow,
WA)/honeycomb

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

Spring Menu

Moroccan cauliflower soup/marcona almond/preserved lemon 10.5

garden salad: butter lettuce/radish/carrot/celery/fried garbanzos/
red wine-oregano vinaigrette 12.5

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

spring salad: baby kale/frisee/mint/quinoa/strawberries/snap peas/almonds
housemade ricotta cheese 14

beet salad: pink and gold beets/arugula/cara cara orange/spiced pepitas/avocado 13

housemade gnocchi/morel mushrooms/fiddlehead ferns/white truffle cream 16/24

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

crispy polenta/fried farm egg/asparagus/hen of the woods mushrooms/ salsa verde 26*

Spanish octopus tagine/fennel/red onion/couscous/tomato/castelvetrano olives/fried
garbanzo beans/ras al hanout 33

Alaskan Halibut/farro/cauliflower/sauteed baby kale/lemon/butter/fried capers 34

Sonoma duck confit/bulgur/baby turnips/medjool date/pistachio/dandelion greens 33

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

grass-fed **Marin Sun Farms petite filet**/crispy fried butterball potatoes/
trumpet mushrooms/piracicaba broccoli/cherroula 35*

spring vegetable ragout 7

fried butterball potatoes, sea salt 8

yukon gold potato puree 6

sliced hot Calabrian chilies 2

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, 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