

Snacks

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

warm castelvetrano 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, Spain (sheep/quince paste) Humboldt Fog CA (goat, pistachio honey) Estero Gold, Valley Ford (cow, port-poached fig) Pt. Reyes Toma, CA (cow, green tomato-jalepeño jam)

Early Winter Menu

Moroccan-spice cauliflower soup/hazelnut dukkah 10.5

French onion soup/gruyere crouton 12

chevre chaud salad: little gems lettuce/house-smoked bacon/

Redwood Farms goat cheese/hazelnut vinaigrette 14.5

Winter salad: castelfranco/quinoa/persimmon/pomegranate/chioggia beets/walnuts/Pt. Reyes Original Blue cheese 14.5

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

housemade gnocchi/chanterelle mushrooms/brussels sprouts/chestnuts/white truffle cream 16/24

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

whole roasted cauliflower/red beet hummus/baby kale/pine nuts/golden raisins 19
Spanish **octopus tagine**/fennel/red onion/couscous/spinach/castelvetrano olives/fried garbanzos/ras al hanout 34

local **Petrale sole**/toasted farro/cardoons/lemon/butter/almonds/swiss chard 33

Cassoulet: crisp sonoma duck confit/pork belly/Toulouse sausage/savoy cabbage/gigante beans/herbed bread crumbs 33

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

Marin Sun Farms grass fed steak/fried butterball potatoes/chanterelle mushrooms/Brazilian broccoli/cheremoula 35*

brussels sprouts/bacon 8 winter vegetable ragout 7
yukon gold potato puree 6

sliced hot Calabrian chilies 2 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, 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