

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
Petit Basque (sheep/fig jam)

Bucheron (goat, France)
Pistachio honey

Estero Gold (cow, valley Ford)/preserved apricot

Grafton cheddar (cow, Vermont)/green tomato-jalepeño jelly

Summer Menu

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

Heirloom tomato salad: walla walla onion/Pt. Reyes blue cheese/purslane/tarragon herb 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/gold and chioggia beets/almonds/housemade ricotta cheese 14.5

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

housemade gnocchi/cauliflower mushrooms/peas/Brentwood corn/ 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 mountain potatoes/Brazilian broccoli/castelvetro olives/golden raisins/ras al hanout aioli 34

Alaskan Halibut/gypsy peppers/fresh cranberry beans/frisee/almond romesco 34

Crisp Sonoma duck confit/dandelion greens/toasted farro/fresh figs/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/brussels sprouts/cheremoula 35*

summer vegetable ragout 7 yukon gold potato puree 6

sliced hot Calabrian chilies 2 fried butterball potatoes 9

Marché

Weeknight Specials

^{new} **Fried Chicken**

Tuesdays

Crispy 38 North Leg, Thigh & Tender, Sautéed 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