

## Snacks

Spanish snack mix: fried garbanzo/manchego/quicos/marcona almonds/blueberries 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 (sheep, Spain)/pickled apricots*

*Cana de Cabra (goat, CA)*

*Pistachio honey*

*Beecher's Flagship (cow, WA)/spiced nuts*

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

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

## Spring Menu

- White corn soup**/crème fraiche/chives/aleppo pepper 10.5
- Mediterranean salad**: red butter lettuce/cucumber/cherry tomato/Greek olives/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
- spring salad**: baby kale/frisee/mint/quinoa/apricots/snap peas/almonds  
housemade ricotta cheese 14
- beet salad**: pink & gold beets/arugula/strawberries/pistachio/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
- farro risotto**/fried farm egg/fiddlehead ferns/aspargaus/fava beans/cordyceps/  
salsa verde 25\*
- Spanish octopus tagine**/fennel/red onion/couscous/tomato/spinach/castelvetrano  
olives/fried garbanzo beans/ras al hanout 33
- Alaskan Halibut**/black rice/baby kale/eggplant-pine nut-cherry tomato caponata 34
- Sonoma duck confit**/bulgur/Brooks cherries/pistachio/grilled red onion/dandelion 33
- 38 North chicken breast**/spring vegetable ragoût/yukon gold puree/herb nage 28
- Marin Sun Farms grass fed steak**/fried butterball potatoes/  
Chanterelle mushrooms/frisee/Brentwood corn/Chermoula 35\*

- spring 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,**  
**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