

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/evoo/chives 12

Cheeseboard: 7 ea/24 for 4
Manchego (sheep, Spain)/
pistachio honey
Humboldt Fog (goat, CA)
pickled prunes
Beehive Seahive (cow,
ut)/albion strawberry jam
Point Reyes Blue (Central
Coast)/green tomato-
jalapeno jelly

Winter Menu

Moroccan cauliflower soup/marcona almond/preserved lemon 10.5

French onion soup/gruyere crouton 12

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

winter salad: baby kale/quinoa/butternut squash/cippollini onion/toasted walnuts/
housemade ricotta cheese 13.5

beet salad: pink and gold beets/arugula/pomelo/pumpkin seeds/Dungeness crab 16.5

housemade gnocchi/morel mushrooms/asparagus/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/artichoke/fava leaves/
grilled green onion/salsa verde 26*

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

Northern Halibut/brown rice/swiss chard/roasted beets/cardoon/vadouvan 35

Sonoma duck confit/bulgur/baby turnips/medjool date/pistachio/dandelion greens 34

38 North chicken breast/winter 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*

winter vegetable ragout 7 yukon gold potato puree 6

fried butterball potatoes, sea salt 8 sliced hot Calabrian chilies 2

sautéed brussels sprouts with bacon 7

Marché

Weeknight Specials

new **Fried Chicken**
Tuesdays
Crispy 38 North
Leg and Thigh,
Cilantro-Peanut 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, 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