

Autumn Menu

Snacks

Spanish snack mix: fried garbanzo/manchego/quicos/marcona almonds 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
Manchego (sheep/ fig jam)
Humboldt Fog (goat, CA)
Pistachio honey
Estero Gold (cow, Valley Ford)/ preserved apricot
Pt. Reyes Toma (cow, Vermont)/green tomato-jalepeño jelly

Honeynut squash soup /crème fraiche/chives/pepitas	10.5
French onion soup /gruyere crouton	12
Heirloom tomato salad : walla walla onion/Pt. Reyes blue cheese/wild arugula/tarragon herb vinaigrette	14
BLT salad : little gems lettuce/house-smoked bacon/cROUTONS/tomatoes avocado/bacon vinaigrette	14.5
Autumn salad : castelfranco/quinoa/persimmon/pomegranate/chioggia beets/almonds/housemade ricotta cheese	14.5
garden salad : red gems lettuce/carrot/celery/fried garbanzos/red wine vinaigrette	13.5
housemade gnocchi /chanterelle mushrooms/brussels sprouts/honeynut squash/chestnuts/white truffle cream	16/24
housemade orrechiette /pork-fennel sausage/broccoli rabe/crushed chili/pecorino romano/bread crumbs	16/24
Spanish octopus / gypsy peppers/fresh cranberry beans/frisee/almond romesco	34
Alaskan Halibut /orzo pasta/green chard/rustic tomato sauce/caramelized fennel/castelvetro olives	34
whole roasted cauliflower /red beet hummus/baby kale/pine nuts/golden raisins	19
Crisp Sonoma duck confit /dandelion greens/toasted farro/fresh figs/grilled red onion/pistachios	33
38 North chicken breast /autumn 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
autumn 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