

## 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

## Early Spring 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

**early spring salad:** baby kale/frisee/quinoa/strawberries/snap peas/almonds  
housemade ricotta cheese 14

**beet salad:** pink and gold beets/arugula/pomelo/spiced pepitas/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

**crispy polenta**/fried farm egg/asparagus/hen of the woods mushrooms/  
salsa verde 26\*

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

**Northern Halibut**/farro/cauliflower/sauteed baby kale/lemon/butter/fried capers 35

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

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

grass-fed **Marin Sun Farms petite filet**/crispy fried butterball potatoes/  
trumpet mushrooms/piracicaba broccoli/cheremoula 35\*

spring 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

<sup>new</sup> **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, 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