

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
focaccia/arbequina olive
oil/lemon/chive 12

Cheeseboard: 7 ea/24 for 4
Manchego (sheep, Spain)/
pistachio honey
Cana de Cabra (goat, CA)
pickled prunes
Beehive Seahive (cow,
Utah)/fig jam
Big Rock Blue (Central
Coast)/green tomato-
jalapeno jelly

Autumn Menu

Moroccan cauliflower soup/marcona almonds/preserved lemon 10

French onion soup/gruyere crouton 12

Mediterranean salad: heirloom tomato/cucumber/feta/red onion/
naan chips/butter lettuce/red wine-oregano vinaigrette 13.5

BLT salad: little gems lettuce/house-smoked bacon/avocado/early girl
tomato/croutons/whole grain mustard-bacon vinaigrette 14

beet salad: roasted pink beets/albion strawberries/goat cheese/
pistachio/citrus vinaigrette 13.5

autumn salad: arugula/quinoa/Asian pear/pomegranate/toasted hazelnuts/
housemade ricotta cheese 13.5

housemade gnocchi/foraged mushroom/brussels sprouts/chestnuts/truffle cream 16/23

housemade orrechiette/pork-fennel sausage/broccoli rabe/crushed chili/
pecorino romano/bread crumbs 16/23

organic polenta/farm egg/autumn squash/huitlacoche/
grilled green onion/salsa verde 25*

duck confit/toasted bulgur/dandelion greens/figs/grilled red onion/pistachio 33

Spanish octopus/cranberry beans/sweet gypsy peppers/caramelized fennel/
black garlic aioli 33

Alaskan halibut/black rice/butternut squash/eggplant/vadouvan/fino verde basil 34

38 North chicken breast/autumn vegetable ragoût/yukon gold puree/herb nage 27

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

autumn vegetable ragout 7 yukon gold potato puree 6

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

TO TAKE HOME: FROZEN PACKS OF HOUSE MADE MEATBALLS (9 PIECES),
HOUSE SMOKED BACON (1#) \$15

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 \$18.95

*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