



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced hazelnuts, truffle honey, sourdough ... 16

PACIFIC RIM OYSTERS
six on the half shell, jalapeño lime mignonette ... 18

CHIVE GNOCCHI
Trumpet Royale mushroom & clam duxelles, La Quercia prosciutto,
shaved Sonoma dry Jack cheese ... 16

ROASTED BEET SALAD
kumquats, frisée, Humboldt Fog chèvre, Stella Cadente Meyer lemon oil, tarragon* ... 12

MEDITERRANEAN FLAT BREAD
Niman Ranch lamb, chermoula sauce, tzatziki, roasted red pepper, black olives ... 15

LIBERTY FARM DUCK PÂTÉ
tangerine mustard, pickled red onions, herb croûtes ... 12

EVENING SOUP ... 11

FIELD LETTUCES
spiced hazelnuts, honey mustard vinaigrette ... 11
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast ... 5

Cafe Plates

FRIED CHICKEN
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
kale bacon sauté, jalapeño cornbread ... 25 petite ... 19

PAN ROASTED ROCKFISH SANDWICH
habanero aioli, buttermilk slaw, fries ... 17

POZOLE ROJO
Niman Ranch pork hocks, Rancho Gordo hominy, cabbage, onion, radish,
cilantro, lime, crispy tortilla strips ... 16

MACBURGER ROYALE
John Ford Ranch grass fed beef, New York cheddar, toasted onion brioche bun, house made pickles,
smoked paprika fries, malt mayo ... 17 add wild mushrooms, avocado or applewood smoked bacon ... 3

NIGHTLY NOODLES ... 17

Main Courses

SAFFRON RISOTTO

sugar snap peas, leeks, black olive tapenade, shaved Pennyroyal Farm Boont Corners cheese, roasted pistachios* ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

morel mushroom pinot noir jus, duck confit, spinach & quinoa ... 38

SEARED NIMAN RANCH PORK CHOP

mascarpone polenta, sofrito, arugula, roasted pepper & house made mozzarella ... 29

ROASTED ROSEN RACK OF LAMB

walnut crust, whole grain mustard sauce, scalloped potatoes gratin, braised greens ... 42

GRILLED NIMAN RANCH STEAK

sauce Foyot, grilled asparagus, crispy fingerling potatoes
filet mignon ... 42 bavette ... 31

A six-course chef's tasting menu is available.

Sides ... 8

SMOKED PAPRIKA FRIES, MALT MAYO

KALE & BACON SAUTÉ

ARUGULA, ROASTED PEPPER & MOZZARELLA SALAD

GRILLED ASPARAGUS, SAUCE FOYOT

DUCK CONFIT, SPINACH & QUINOA

It's our mission to serve you the highest quality regional food in season. Our fruits, vegetables, and grains are organic and sourced locally; the meats are sustainably raised. Greens are grown in our own gardens or procured from partners committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

Please refrain from using your cell phone in the dining room or café.

All items are prepared from scratch to order; please inform your server if you have time constraints.

A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.