



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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

HEIRLOOM TOMATO CAPRESE
grilled flat bread, house made mozzarella, arugula pistachio pesto, basil,
Stella Cadente extra virgin olive oil, balsamic drizzle ... 15

STEAMED MANILA CLAM CHOWDER
corn, applewood smoked bacon, potatoes, sherry, cream, sourdough croutons,
lemon & chile gremolata ... 16

'THE SMOKING GUN' WILD KING SALMON
citrus vodka cured, rösti potato, red onion, cucumber, dill, capers, crème fraîche ... 16

BBQ PORK RIBS
bourbon maple glaze, Rancho Gordo hominy cheddar gratin ... 15

LIBERTY FARM DUCK PÂTÉ
whole grain mustard, pickled red onions, frisée, confit gilet & pluot salad, herb croûtes ... 12

EVENING SOUP ... 11

FIELD LETTUCES
pluot, cucumber, radish, spiced hazelnuts, honey mustard vinaigrette ... 11
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast ... 5
add avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 5

Cafe Plates

FRIED CHICKEN
Mary's free range chicken, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
watermelon salad, jalapeño cornbread ... 25 petite ... 19

NIÇOISE SALAD
butter leaf lettuce, hard boiled egg, green beans, olives, cherry tomatoes, crispy fingerling potatoes* ... 15
add fennel & coriander encrusted ahi, seared rare ... 6

DUCK CHILE VERDE
3 house made corn tortillas, crema, cilantro rice, pinto beans* ... 17

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

CRISPY EGGPLANT & HEIRLOOM TOMATO NAPOLEON

mozzarella, zucchini noodles, Trumpet Royale mushrooms, puttanesca sauce ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN SEARED SCALLOPS

ponzu, wasabi cashew sauce, sushi rice, Thai salad ... 37

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, La Quercia prosciutto, Pennyroyal Farm Velvet Sister cheese & grilled peach salad, yam chips, blackberry pinot noir gastrique ... 38

SEARED NIMAN RANCH PORK CHOP

grilled corn, avocado, bacon, watercress, toasted pepita & lime salad, adobo sauce, crema ... 29

GRILLED NIMAN RANCH STEAK

Bulleit bourbon spritz, wild mushroom sauté, Lyonnaise potatoes, green beans & roasted almonds, horseradish crème fraîche, crispy fried onions filet mignon ... 42 bavette ... 31

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

Sides ... 8

SMOKED PAPRIKA FRIES, MALT MAYO

ARUGULA, LA QUERCIA PROSCIUTTO, PENNYROYAL FARM VELVET SISTER CHEESE
& GRILLED PEACH SALAD

GREEN BEANS & ROASTED ALMONDS

GRILLED CORN, AVOCADO, BACON, WATERCRESS, TOASTED PEPITA & LIME SALAD

THAI SALAD

It is 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.