

Dessert

TRIO OF ARTISANAL CHEESES

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

CHOCOLATE DECADENCE

bittersweet chocolate budino · zinfandel infused chocolate truffle

Tcho chocolate ice cream ... 12

BITTERSWEET CHOCOLATE BUDINO

'Nutella' mousse, candied hazelnuts ... 9

PEACH PARFAIT

 cornmeal pound cake, roasted almonds

Mendocino wild blackberry sauce, vanilla bean ice cream ... 9

RASPBERRY MASCARPONE SOUFFLÉ

 chocolate sauce ... 9

COOKIES & CONFECTIONS

zinfandel infused chocolate truffle, palmier, pistachio biscotti, praline

crunchy peanut butter & candy cap cookies ... 9

BANANA SPLIT

 3 scoops of ice cream – your choice, chocolate &

caramel sauces, whipped cream, candied hazelnuts ... 12

PRALINE COOKIE TACO

filled with a sampling of six ice cream flavors ... 9

BRUTOCAO PORT & ZINFANDEL TRUFFLE ... 12

HOUSE MADE ICE CREAM ... 7

Tahitian vanilla bean · mint chocolate chunk

fromage blanc strawberry jam swirl · wild blackberry mojito granita

caramel candied pecan · Tcho chocolate

ICE CREAM TOPPINGS ... 2

chocolate or caramel sauce · candied hazelnuts · praline

house made jam · cabernet infused cherries · olive oil & sea salt

Breakfast

RED PLATE SPECIAL

two eggs, griddled red potatoes, sourdough toast ... 8

add sausage or smoked bacon ... 2

OMELET

 heirloom tomatoes, bacon, Vella Jack, arugula, avocado

griddled red potatoes ... 14

LUPE'S BREAKFAST BURRITO

 scrambled eggs, sausage

white cheddar, roasted red bell peppers, red onions, cilantro

sour cream, hand rolled flour tortilla, guacamole, salsa ... 14

EGGS MACBENEDICT

two poached eggs, Niman Ranch ham, spinach, sourdough toast

chive hollandaise, griddled red potatoes ... 14

CORNMEAL PANCAKES

Mendocino wild blackberry syrup, hazelnut butter ... 13

add a scoop of vanilla bean ice cream ... 3

OATMEAL

 rolled oats, raisins, apricots and cranberries

cooked in milk with fruit and brown sugar ... 8

MACHOUSE GRANOLA PARFAIT

 toasted oats, maple syrup

cashews, walnuts, almonds, pumpkin, sunflower and sesame seeds

layered with house made yogurt and fruit ... 10

CONTINENTAL

scone of the day, house made jam, fresh fruit ... 8

Summer AT THE MacCALLUM HOUSE INN AND RESTAURANT

MENUS ~ 2010

Reviews

There is no better place to spend an entire evening
than the MacCallum House.

NY Times "36 Hours | Mendocino, California"

"I found the most impressive cocktails and bar
ingredients – anywhere – at the MacCallum House bar in
Mendocino. Tony puts a lot of TLC into his drinks. Check
out the ingredients lining the bar: dried rose buds, star anise,
fresh eggs, chilies, ... he even uses house-made Pinot Noir
molasses... The food here is also exceptional."

Yelp

BREAKFAST

8:15 TO 10:00 MONDAY THRU FRIDAY

8:15 TO 11:00 SATURDAY AND SUNDAY

BAR

OPENS AT 5:00

DINNER

SERVED NIGHTLY FROM 6:00

707.937.0289

45020 ALBION STREET
MENDOCINO, CALIFORNIA
WWW.MACCALLUMHOUSE.COM

Small Plates

TRIO OF ARTISANAL CHEESES

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COMANCHE CREEK HEIRLOOM TOMATO BLT SALAD

house made mozzarella, applewood smoked bacon, basil, arugula

Stella Cadente olive oil, balsamic drizzle* ... 14

CAESAR SALAD

smoked trout, shaved Bellwether Farms San Andreas cheese

dry cured olives, roasted peppers, garlic croutons ... 14

YELLOWTAIL CEVICHE

corn, tomatoes, lime, onions, jalapeño, avocado, tortilla strips ... 14

GRILLED CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack

oregano & chile gremolata ... 13

LIBERTY FARM DUCK & SHIITAKE STIR FRY

butter lettuce wraps, toasted cashews, ginger plum sauce* ... 13

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

PAN CHARRED ROCK COD TACOS

house made corn tortillas, pinto beans, cilantro rice, avocado

salsa fresca, habanero aióli ... 15

THAI RED CURRY

Mary's organic chicken, squash, carrots, snap peas, coconut rice* ... 15

AMBER ALE BRAISED PULLED PORK SANDWICH

chocolate nibby BBQ sauce, salt & pepper fries, buttermilk slaw ... 15

MACBURGER ROYALE

Niman Ranch beef, heirloom tomato, Vella Jack, mustard-mayo

sesame seed bun, house cured dill pickle, salt & pepper fries ... 15

add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 15

*VEGETARIAN VERSION AVAILABLE

Main Courses

ROASTED EGGPLANT NAPOLEON

heirloom tomatoes, pesto, mozzarella, soffritto, cheese tuile

mascarpone polenta, balsamic reduction ... 25

PAN ROASTED HALIBUT

green beans, almonds, brown butter with capers & sage

roasted fingerling potatoes, green goddess aióli ... 36

PAN SEARED SCALLOPS

fried onions, chive quinoa, tomato beurre rosé, romesco ... 35

ROASTED MARY'S ORGANIC CHICKEN

Niman Ranch ham & Fiscalini cheddar Yukon Gold potato gratin

tarragon sauce ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad, chèvre, yam fritters

Mendocino wild blackberry sauce ... 34

GRILLED NIMAN RANCH PORK LOIN

chipotle rub, grilled off-the-cob creamed corn

cress & cherry tomato salad ... 31

GRILLED NIMAN RANCH STEAK

bacon & green onion mashed potatoes, horseradish crème fraîche

zinfandel reduction New York ... 39 filet mignon ... 42

Sides ... 8

VEGETABLE SAUTÉ

SALT & PEPPER FRIES

CRESS & CHERRY TOMATO SALAD

GRILLED OFF-THE-COB CREAMED CORN

BACON & GREEN ONION MASHED POTATOES

WARM PEACH, ARUGULA & DUCK CONFIT SALAD

HAM & CHEDDAR YUKON GOLD POTATO GRATIN

It is our mission to serve you the highest quality regional food in season. Our fruits, vegetables and grains are organic; the meats are sustainably raised. In selecting ingredients for our menus, we look to partner with those committed to environmental and social responsibility.