

dinner

SPRING 2026



MACCALLUM
HOUSE

STARTERS

TRIO OF ARTISANAL CHEESE FROM NORTHERN CALIFORNIA

spiced hazelnuts, porcini honey, sourdough ... 19

PACIFIC RIM OYSTERS

six on the half shell, fire roasted jalapeño & lime mignonette ... 24

CHIVE GNOCCHI

clams, Trumpet Royale mushroom duxelles, Vella Dry Jack, prosciutto ... 21

WARM FRISEE & JAMMY EGG SALAD

bacon lardons, Dijon sherry vinaigrette, smoked sea salt, sourdough croutons & ... 19

STEAK TARTARE

horseradish crème fraîche, gaufrette potatoes, arugula, shaved Boont Corners cheese .. 24

EVENING SOUP ... 14

FIELD LETTUCES

roasted beets, kumquats, radish, spiced hazelnuts, herbed red wine vinaigrette ... 15

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese or avocado,

Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES & ... 27

FRIED CHICKEN

Mary's free range, collard greens, ham hock & black eyed peas, cornbread, chipotle honey ... 28

SAFFRON ARANCINI

mozzarella, marinara, kale, black olive & pistachio saute, gremolata... 34

MARKET SEAFOOD ... MP

PAN SEARED LIBERTY FARM DUCK BREAST

syrah morel mushroom jus, duck confit, spinach & yam hash ... 52

GRILLED RACK OF LAMB CHOPS

chimichurri, buttered snap peas & carrots, roasted garlic mashed potatoes ... 54

GRILLED PAINTED HILLS STEAK

grilled asparagus, crispy fingerling potatoes, porcini butter

filet mignon ... 56 bavette ... 42

SIDES ... 12

SMOKED PAPRIKA FRIES & MALT MAYO | COLLARD GREENS HAM HOCKS & BLACK EYE PEAS

GRILLED ASPARAGUS & PORCINI BUTTER | KALE, BLACK OLIVE & PISTACHIO SAUTÉ

* *The dessert menu features a bourbon pecan soufflé, please order with your main course to allow time for preparation*