



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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

PACIFIC RIM OYSTERS
six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 18

PAN SEARED SCALLOPS
chanterelle duxelles, port demi glace, rasher of bacon ... 18

WILD MUSHROOM FLATBREAD
pomodoro sauce, black olives, house made mozzarella, oregano & chili flake gremolata* ... 14

WARM SPINACH SALAD
crisped pork belly, poached egg, sourdough croutons, sherry vinaigrette ☞ ... 14

LIBERTY FARM DUCK PÂTÉ
roasted apple mostarda, pickled red onions, herb croûtes ... 12

EVENING SOUP ... 11

MAC HOUSE GROWN 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,
braised greens, jalapeño cornbread ... 19 add extra piece of chicken ... 6

NIMAN RANCH PULLED PORK SANDWICH
adobo sauce, chipotle buttermilk slaw, french fries ... 17

SEARED AHI BOWL
sesame encrusted, ponzu sauce, ginger cilantro rice, kimchee, hard boiled egg, gochugaru aioli,
carrot scallion & shiitake salad* ... 19

MACBURGER ROYALE
Ford Ranch grass fed beef, New York cheddar, toasted onion brioche bun, house made pickles,
rosemary sea salt fries, mustard mayo ... 17 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES ☞ ... 17

Main Courses

WILD MUSHROOM RISOTTO CAKES

mozzarella centers, kale, butternut squash, pomegranate pinot noir gastrique* ... 29

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit potato hash, chanterelle brandy reduction, frisée, chestnuts, pickled mushrooms, Pennyroyal Farm Velvet Sister cheese ... 37

GRILLED NIMAN RANCH PORK CHOP

pastrami rub, house made Granny Smith apple sauerkraut, rye popover, whole grain mustard sauce ... 29

SEARED VENISON MEDALIONS

roasted Brussels sprouts, yams & bacon, Mendocino huckleberry syrah demi-glace ... 41

GRILLED NIMAN RANCH STEAK

crispy fingerling potatoes & melted Point Reyes blue cheese, cabernet glazed shallots, sauteed spinach filet mignon ... 42 bavette ... 31

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

Sides ... 8

ROSEMARY SEA SALT FRIES

ROASTED BRUSSELS SPROUTS, YAMS & BACON

KALE, BUTTERNUT SQUASH, POMEGRANATE PINOT NOIR GASTRIQUE

CRISPY FINGERLINGS POTATOES & MELTED POINT REYES BLUE CHEESE

FRISÉE, CHESTNUTS, PICKLED MUSHROOMS, PENNYROYAL FARM VELVET SISTER CHEESE

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.