



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

STEAMED MANILA CLAM CHOWDER
corn, red potatoes, applewood smoked bacon, sherry, lemon & chile gremolata,
sourdough croutons ... 15

COMANCHE CREEK HEIRLOOM TOMATO CAPRESE
house made mozzarella, crispy basil, Stella Cadente olive oil & balsamic reduction ... 12

CITRUS VODKA CURED WILD KING SALMON
potato rösti, poached egg, chive crème fraîche, capers, cucumbers ... 16

GRILLED FLATBREAD
Trumpet Royale mushroom duxelles, Vella Jack, arugula, toasted pine nuts ... 14

LIBERTY FARM DUCK PATÉ
duck confit & frisée salad, peach mostarda, blackberry gastrique, herbed croûtes ... 12

EVENING SOUP ... 9

LE³R FARMS LETTUCES
spiced hazelnuts, honey mustard vinaigrette ... 9
add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

FRIED MARY'S ORGANIC CHICKEN
green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy,
buttermilk slaw, cornbread ... 21

SCRIMSHAW BEER BATTERED OYSTER TACOS
habanero aioli, housemade corn tortillas, refried black beans, cilantro rice, pico de gallo*... 17

MACBURGER ROYALE
Ford Ranch grass fed beef, Fiscalini cheddar, heirloom tomato, whole grain mustard mayo,
house made pickle, toasted onion bun, smoked paprika fries ... 16
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

SPAGHETTI SQUASH PUTTANESCA

heirloom tomatoes, roasted peppers, fennel, black olives, Trumpet Royale mushrooms, fried eggplant, cheese crisp ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED WILD KING SALMON

off the cob grilled corn, sugar snap peas, summer squash, romesco, chive oil ... 36

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, grilled peach, La Quercia prosciutto, Humboldt Fog chèvre, syrah reduction, juniper berry spaetzle ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

roasted poblano, Vella Jack & maple glazed pork belly tamale, adobo sauce, crema, avocado, watercress & pine nut salad ... 31

GRILLED NIMAN RANCH STEAK

buttercrunch lettuce wedge, Point Reyes Farmstead blue cheese, cherry tomatoes, chive mashed potatoes, zinfandel glazed shallots, black pepper & cherry compound butter bavette ... 29 filet mignon ... 42

Our dessert menu features a Blackberry Mascarpone Polenta Soufflé with Dark Chocolate Sauce. Please order with your main course to allow time for preparation.

Sides ... 8

SMOKED PAPRIKA FRIES

ARUGULA, PEACH, PROSCIUTTO & HUMBOLDT FOG CHÈVRE SALAD

GRILLED CORN, SUGAR SNAP PEAS & SUMMER SQUASH WITH ROMESCO SAUCE

GREEN ONION MASHED POTATOES, TRUMPET ROYALE MUSHROOM & SHERRY GRAVY

BUTTERCRUNCH LETTUCE WEDGE, POINT REYES BLUE CHEESE & CHERRY TOMATOES

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.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF MICHAEL GORDON

All of our food is prepared to order. please relax and enjoy your experience.

Please refrain from using your cell phone in the dining room or café. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.