



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 14

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

LEO FARMS BUTTERCRUNCH LETTUCE WEDGE
Point Reyes Farmstead blue cheese, cherry tomatoes, black olives ... 12

HEIRLOOM TOMATO CAPRESE
grilled flatbread, house made mozzarella, pumpkin seed pesto, basil,
Stella Cadente olive oil & balsamic drizzle ... 14

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

LIBERTY FARM DUCK PATÉ
chardonnay whole grain mustard, pickled red onions, confit giblets,
arugula & pluot salad, herbed croûtes ... 12

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES
spiced hazelnuts, honey mustard vinaigrette ... 10
add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Cafe Plates

FRIED CHICKEN
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
watermelon salad, cornbread ... 24

PAN ROASTED ROCK FISH TACOS
house made corn tortillas, pinto beans, cilantro rice, fire roasted habanero aioli,
pico de gallo, avocado* ... 17

MACBURGER ROYALE
Ford Ranch grass fed beef, New York cheddar, toasted onion bun, house made pickles,
fries, malt vinegar mayo ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

Main Courses

SUMMER 2016

CRISPY FRIED EGGPLANT, HEIRLOOM TOMATOES & MOZZARELLA
sautéed Trumpet Royale mushrooms & spinach, mascarpone polenta,
soffritto, chive oil ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN SEARED SCALLOPS

grilled corn, avocado, applewood smoked bacon, watercress & lime salad,
ancho chile butter sauce ... 37

PAN ROASTED LIBERTY FARM DUCK BREAST

grilled peach, arugula, La Quercia prosciutto & Humboldt Fog chèvre,
duck confit bread pudding, whole grain mustard sauce ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

quinoa, kale, summer squash, cherry tomatoes, toasted pine nuts,
romesco sauce, balsamic reduction ... 32

GRILLED NIMAN RANCH STEAK

shiitake chimichurri, green beans almondine, horseradish crème fraîche mashed potatoes,
fried onions filet mignon ... 42 bavette ... 29

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

Our dessert menu features a Mendocino Wild Blackberry Soufflé with Chocolate Sauce.

Please order with your main course to allow time for preparation.

Sides ... 8

DUCK CONFIT BREAD PUDDING, WHOLE GRAIN MUSTARD SAUCE

GRILLED CORN, AVOCADO, APPLEWOOD SMOKED BACON, WATERCRESS & LIME SALAD

FRIES & MALT VINEGAR MAYO

GREEN BEANS ALMONDINE

GRILLED PEACH, ARUGULA, PROSCIUTTO, HUMBOLDT FOG CHÈVRE

It's 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 LAWRENCE POTTER

All items are prepared from scratch to order; please inform your server if you have time constraints.

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.