



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced nuts, house made jam & sourdough ... 16

NIMAN RANCH CARPACCIO
pastrami rub, smoked & thinly sliced filet mignon, watercress, red onions, gaufrette potatoes,
shaved Pennyroyal Farm Boont Corners cheese, Meyer lemon olive oil ... 17

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

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

GRILLED SHRIMP & BUTTERLEAF SALAD
Green Goddess dressing, avocado, cherry tomatoes ☞ ... 16

LIBERTY FARM DUCK PÂTÉ
whole grain mustard, pickled red onions, frisée, confit giblets & 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 toast ... 3

Cafe Plates

FRIED CHICKEN
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
watermelon salad, cornbread ... 25

PAN CHARRED ROCK FISH TACOS
house made corn tortillas, pinto beans, cilantro rice, habanero aioli, pico de gallo ☞ ... 17

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

NIGHTLY NOODLES* ... 17

Main Courses

SUMMER 2017

MEZE PLATE

falafel, fire roasted eggplant & cashew hummus, quinoa tabbouleh, tzatziki, grilled flatbread ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN SEARED SCALLOPS

off-the-cob grilled corn, summer squash, sugar snap peas, romesco sauce, chive oil ... 37

PAN ROASTED LIBERTY FARM DUCK BREAST

grilled peach, arugula, La Quercia prosciutto, duck confit fromage blanc bread pudding, blackberry pinot noir gastrique ... 38

KOREAN BBQ PORK CHOP

pork belly fried rice, kimchi, tatsoi & carrot salad . . . 32

GRILLED NIMAN RANCH STEAK

Lyonnais potatoes, shiitake chimichurri, broccoli, cherry tomatoes, blue cheese crème fraîche, crispy fried onions filet mignon ... 42 bavette ... 31

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

Sides ... 8

FRIES & MALT VINEGAR MAYO

DUCK CONFIT FROMAGE BLANC BREAD PUDDING, BLACKBERRY PINOT NOIR GASTRIQUE

GRILLED PEACH, ARUGULA & LA QUERCIA PROSCIUTTO SALAD

OFF-THE-COB GRILLED CORN, SUMMER SQUASH & SUGAR SNAP PEAS

PORK BELLY FRIED RICE, KIMCHI

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 JACK DRINNEN

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.