



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, jalapeño lime mignonette ... 18

GRILLED FLATBREAD

pomodoro sauce, spinach, fromage blanc, La Quercia prosciutto, oregano & chile gremolata ☞ ... 16

DUNGENESS CRAB CAKES

red curry sauce, Thai mango slaw ... 18

LIBERTY FARM DUCK PÂTÉ

tangerine mustard, pickled red onions, herb croûtes ... 12

EVENING SOUP ... 11

FIELD 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,
kale bacon sauté, jalapeño cornbread ... 25 petite ... 19

TOMATO BISQUE & GRILLED CHEESE SANDWICH

mozzarella, Niman Ranch ham, morel mushrooms, sourdough bread ☞ ... 17

ADOBO SHRIMP BOWL

refried black beans, cilantro rice, grilled pineapple salsa, crema, avocado, crispy tortilla strips* ... 19

MACBURGER ROYALE

Ford Ranch grass fed beef, New York cheddar, toasted onion brioche bun, house made kimchee,
hand cut french fries, gochugaru aioli ... 17 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES ☞ ... 17

Main Courses

PORCINI GNOCCHI

braised greens, butternut squash, sundried tomato pesto, toasted pistachios, balsamic reduction, shaved Pennyroyal Farm Boont Corners cheese ... 29

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit spinach salad, roasted golden beets, Humboldt Fog chèvre, spiced pecans, tangerine gastrique ... 38

GRILLED NIMAN RANCH PORK CHOP

kale, pork belly & quinoa sauté, whole grain mustard sauce ... 29

SEARED VENISON MEDALLIONS

wild boar sausage yam hash, roasted Brussels sprouts & bacon, syrah demi glace ... 41

GRILLED NIMAN RANCH STEAK

arugula, Point Reyes blue cheese, walnut & dried cherry salad, Lyonnaise potatoes, horseradish crème fraîche, cabernet glazed shallots, crispy fried onions
filet mignon ... 42 bavette ... 31

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

Sides ... 8

FRIES, GOCHUGARU AIOLI

KALE, PORK BELLY & QUINOA SAUTÉ*

WILD BOAR YAM HASH

ROASTED BRUSSELS SPROUTS & BACON*

ARUGULA, POINT REYES BLUE CHEESE, WALNUT & CHERRY SALAD

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.