



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

PACIFIC RIM OYSTERS
six on the half shell, Navarro Vineyards verjus & horseradish mignonette ... 16

PAN SEARED SCALLOPS
puff pastry, clam & shiitake mushroom duxelles, port wine sauce ... 18

POINT REYES BLUE CHEESE & BUTTERLEAF SALAD
applewood smoked bacon, roasted peppers, black olives, sourdough croutons* ... 12

GRILLED WILD MUSHROOM PIZZETTA
black trumpet mushrooms, pumpkin seed pesto, Laura Chenel chèvre ... 14

LIBERTY FARM DUCK PATÉ
tangerine mustard, pickled red onion, herb croûtes ... 12

EVENING SOUP ... 9

SEASONAL FIELD 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

COCHINITAS TACOS
traditional Yucatecan slow roasted pork, house made corn tortillas, refried black beans,
cilantro rice, habanero & lime salsa*... 17

MACBURGER ROYALE
Ford Ranch grass fed beef, New York cheddar cheese, sun dried tomato mayo,
house made pickle, toasted onion bun, garlic fries ... 16
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

Main Courses

ROASTED BUTTERNUT SQUASH CANNELLONI

spinach, house made ricotta, fried kale, spiced pecans, roasted garlic cashew cream ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

confit hash, frisée, pistachios & Pennyroyal Farmstead Velvet Sister cheese, wild mushroom brandy reduction ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

toasted fennel spaetzle, kale & pork belly sauté, whole grain mustard sauce ... 32

GRILLED NIMAN RANCH STEAK

cracked black pepper, horseradish crème fraîche mashed potatoes, zinfandel glazed shallots bavette ... 29 filet mignon ... 42

Our dessert menu features a Grand Marnier Tangerine Soufflé with Candied Zest & Dark Chocolate Sauce. Please order with your main course to allow time for preparation.

Sides ... 8

GARLIC FRIES

DUCK CONFIT HASH

ROASTED VEGETABLES

TOASTED FENNEL SPAETZLE, MUSTARD SAUCE

FRISÉE, PISTACHIOS & PENNYROYAL FARMSTEAD VELVET SISTER CHEESE SALAD

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 | EXECUTIVE 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.