

*Dinner*

SPRING 2025



MACCALLUM  
HOUSE

STARTERS

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, truffle honey, sourdough ... 19

PACIFIC RIM OYSTERS

six on the half shell, fire roasted jalapeno & lime mignonette  
or broiled, shiitake duxelles & bacon ... 24

GRILLED ASPARAGUS & PROSCIUTTO

jammy egg, shaved Pennyroyal Farm Boont Corners cheese, toasted pine nuts, balsamic  
reduction, chive oil ♣ ... 18

STEAMED MANILA CLAMS

house-made Italian sausage, spicy tomato broth, grilled sourdough, rouille ... 19

DUCK AL PASTOR SOPE

pinto beans, queso fresco, cabbage, radish, grilled pineapple salsa ... 22

EVENING SOUP ... 14

FIELD LETTUCES

roasted beets, kumquats, radish, spiced hazelnuts, herbed red wine vinaigrette ... 15

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese

or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES ♣ ... 27

FRIED CHICKEN

Mary's free range, collard greens, ham hock & black eyed peas, cornbread, chipotle  
honey ... 28

OLIVE OIL ROASTED CAULIFLOWER

fried dino kale, quinoa, ginger snap pea jus ... 32

MARKET SEAFOOD ... MP

PAN SEARED LIBERTY FARM DUCK BREAST

garlic fried Brussels sprouts, whole grain mustard sauce, Vella dry Jack fan ... 49

BRAISED LAMB SHANK

syrah morel reduction, pappardelle noodles, arugula, pistachios, black olives ... 47

GRILLED PAINTED HILLS STEAK

Low Gap bourbon spritz, crispy Yukon Gold potato, sautéed spinach, porcini butter  
sauce

filet mignon ... 54    bavette ... 40

SIDES ... 12

SMOKED PAPRIKA FRIES & MALT MAYO

COLLARD GREENS HAM HOCKS & BLACK EYE PEAS

GARLIC FRIED BRUSSELS SPROUTS

ARUGULA, PISTACHIO & BLACK OLIVES

♣ VEGETARIAN VERSION AVAILABLE