

starters

Soup of the Day 7.50

seasonal ingredients, Petits Pains roll

Watermelon + Tomato Gazpacho 7.0 (V) (X)

taro chips, preserved lemons, cucumber, micro cilantro

Welsh Rarebit "Bruschetta" 12.0 (V)

english cheddar + beer sauce, shaved asparagus, pickled mustard seeds

Curried Prawn "Pub" Cocktail 13.5 (X)

cilantro + radish salad, chilies, curry aioli

Roasted Peach + Prosciutto Flatbread 14.0

pistachio pesto, ricotta cheese, balsamic

salads

Roasted Mary's Chicken + Little Gem Salad 14.0 (X)

pickled strawberries, shaved rhubarb, avocado vinaigrette

Norwegian Atlantic Salmon Nicoise 15.0 (X)

marble potatoes, artichokes, asparagus, butter lettuce, olive + crème fraiche dressing

Marin Roots Farm Kale Salad 13.0 (V) (X)

stone fruit, cherries, shaved beets, ginger vinaigrette

main

Cauliflower + Kale + Cheddar Quiche 13.5 (V)

baby lettuce salad, red wine vinaigrette

Vadouvan Spiced Scallop Brochette 15.0 (X)

asian pear, spiced cashews, cilantro + cabbage, miso vinaigrette

English Cheddar Polenta 13.5 (V) (X)

roasted broccoli, 64°C egg, scallions, chilies, fresh horseradish

Grilled Yellowtail 15.0 (X)

fava beans, sweet corn, cherry tomato, watercress, oregano + cumin vinaigrette

Painted Hills Farms Beef Shepherd's Pie 14.5 (X)

english peas, pearl onions, mushrooms, potato puree

(V) lact-ovo vegetarian (X) gluten free

Executive Chef: Jason Smith

McCalls respects our environment. We buy locally-grown produce, locally raised meats and support small-scale, sustainable farming whenever possible. We also compost and recycle more than 80% of our garbage. Please join us in protecting our natural resources.

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WINES BY THE CARAFE

250ML/500ML

WHITES

Duck Pond Pinot Grigio, '11 Willamette Valley, Ore. <i>dry, crisp with lots of tropical fruit</i>	9/18
Murphy Goode Sauvignon Blanc, '10 Napa, Ca. <i>white peach, honeydew melons, bright citrus</i>	9/18
Josh Chardonnay, '13 North Coast, Ca. <i>stone fruit, tropical fruits + citrus, subtle oak notes</i>	9/18
La Crema Chardonnay, '11 Monterey, Ca. <i>bright aromas of yellow apple, citrus and floral notes</i>	12/24
242 Sauvignon Blanc, '13 Monterey, Ca. <i>white peach, green melon + lemongrass, tropical fruit</i>	10/20

ROSÉ

Château De Campuget Tradition Rose, '13 Rhone, France <i>scents of raspberries + black currant, full bodied w/ crisp finish</i>	9/18
Château Munity "M" Rose, Côte de Provence, France 2013 <i>peach and candied orange, fresh and round</i>	10/20

REDS

J. Lohr Cabernet Sauvignon, '12 Paso Robles, Ca. <i>aromas of stonefruit, dark caramel + vanilla spice</i>	12/24
Terrazas Malbec, '11 Mendoza, Argentina <i>red + black berries, nutmeg + black pepper</i>	9/18
De Loach Pinot Noir, '09 "Heritage Reserve," St. Helena, Ca. <i>raspberry + cherry jam, orange zest, vanilla, cinnamon + sandalwood</i>	10/20
Edmeades Zinfandel, '12 Mendocino County, Ca. <i>blackberry puree, cherry compote, cola, dark chocolate, toasted cedar wood</i>	10/20
Donati Merlot, '12 Central Coast, Ca. <i>aromas of coffee, cocoa + cherry</i>	10/20

HALF & DEMI BOTTLES

187ml Chandon Brut Rosé, non-varietal, Yountville, Ca. <i>intense ripe strawberry, juicy watermelon + fresh red cherry fruit aromas</i>	11.5
187ml La Marca Prosecco, Trieste, Italy <i>vibrant bouquet of apple, white peach and honeysuckle</i>	11.5
187ml Pol Clement Brut Blanc de Blancs, France <i>apple, pear, refreshing lemon crisp finish</i>	11.5
375ml Zonin Prosecco, Veneto, Italy <i>extremely delicate almond notes</i>	20.0
375ml Domaine Andre Vatan, Sancerre, Loire Valley, France <i>smokey aromas, honey + citrus</i>	22.0
375 ml La Crema Chardonnay, '11 Monterey, Ca. <i>bright aromas of yellow apple, citrus and floral notes</i>	18.0