

<b>Winter Squash &amp; Kale Salad</b> <span>GF</span> <span>V</span>	16
Roasted delicata squash, quinoa, pomegranate arils, feta, toasted pumpkin seeds, fire cider vinaigrette	
<b>Slow Roasted Salmon Salad</b> <span>GF</span>	20
Citrus, sliced apples, toasted pistachios, watermelon radish, little gems, tarragon mustard vinaigrette	
<b>Chicken &amp; Pesto Flatbread</b>	16
Shredded mozzarella, basil pesto, roasted chicken, red onions, cherry tomatoes, arugula, grana padano	
<b>Open Face Fried Chicken and Waffle Sandwich</b>	18
Panko crusted chicken breast, jalapeno cabbage slaw, Belgian waffle, chipotle aioli	
<b>Shrimp Etouffee</b> <span>GF</span>	19
Creamy tomato sauce, pickled red onions, herb grits	
<b>Braised Red Lentils</b> <span>GF</span> <span>V</span>	16
Roasted root vegetables, braised greens, yogurt, pickled chilies, micro cilantro	
<b>Beef, Plantain and Okra Stew</b>	19
Braised chuck, tomato, onion, beef stock, cilantro, grilled bread	
<b>Piri Piri Half Chicken</b> <span>GF</span>	20
Citrus brined half chicken, jollof rice, chilies, lemon zest, fresh herbs, baby greens	
<b>Seasonal Quiche</b> <span>V</span>	16
Baby green salad, red wine vinaigrette	
<b>Artichoke &amp; Ricotta Bruschetta</b> <span>V</span>	10
Artichoke pesto, lemon ricotta, pickled chilies, preserved lemon	
<b>Soup of the Day</b>	10
Served with bread roll	

V Vegetarian GF Gluten Free

Executive Chef: Jason Rivera  
Sous Chef: Eshel Quezada

## Wine

**Perles de Sauvignon Blanc** 14/40

2017 France

Crisp and fruity characters

**Rabble Chardonnay** 12/35

2017 Paso Robles, California

Expressive fruit aromas of pineapple, fresh mango and honey crisp apples with undertones of lemon zest and orange blossom

**Rabble Cabernet Sauvignon** 14/40

2017 Paso Robles, California

Ripe red fruits of plum, cherry and black berry enhanced by cocoa, cola, vanilla and cedar

**Gloria Ferrer Brut** 15/45

Sonoma

Black cherry, green apple, citrus and biscuit lead to a silky rich finish

**Gloria Ferrer Brut Rose** 15/45

Sonoma

Pinot Noir grapes bring fruit aromas that are complimented by a touch of Chardonnay

## Cocktails

**de Young Margarita** 14

Lime & lemon juice, simple syrup, tequila

**de Young Sangria** 12

House red wine, brandy, seasonal fruits

**Bloody Mary** 14

Diane's bloody mary mix, vodka

## McCALLS CATERING & EVENTS

McCall respects our environment. We buy locally-grown produce, locally raised meats and support small-scale, sustainable farming whenever possible. SF Health Care surcharge 6% is applied to all purchases.