Winter Squash & Kale Salad GF V 16
Roasted delicata squash, quinoa, pomegranate arils, feta, toasted pumpkin seeds, fire cider vinaigrette

Slow Roasted Salmon Salad GF 20
Citrus, sliced apples, toasted pistachios, watermelon radish, little gems, tarragon mustard vinaigrette

Chicken & Pesto Flatbread 16
Shredded mozzarella, basil pesto, roasted chicken, red onions, cherry tomatoes, arugula, grana padano

Open Face Fried Chicken and Waffle Sandwich 18
Panko crusted chicken breast, jalapeno cabbage slaw, Belgian waffle, chipotle aioli

Shrimp Etouffee GF 19
Creamy tomato sauce, pickled red onions, herb grits

Braised Red Lentils GF V 16
Roasted root vegetables, braised greens, yogurt, pickled chilies, micro cilantro

Beef, Plantain and Okra Stew 19
Braised chuck, tomato, onion, beef stock, cilantro, grilled bread

Piri Piri Half Chicken GF 20
Citrus brined half chicken, jollof rice, chilies, lemon zest, fresh herbs, baby greens

Seasonal Quiche V 16
Baby green salad, red wine vinaigrette

Artichoke & Ricotta Bruschetta V 10
Artichoke pesto, lemon ricotta, pickled chilies, preserved lemon

Soup of the Day 10
Served with bread roll

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

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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.