

starters

Soup of the Day 7.5

Seasonal ingredients, Petit Pains roll

Smashed Avocado Bruschetta 9 (V)

Burrata cheese, onion marmalade, cherry tomato + squash salsa, lemon basil

Roasted Allstar Organics Heirloom Pepper Flatbread 14 (V)

Goat cheese, pumpkin seed pesto, micro basil, tomato sauce, mozzarella

Caggiano Italian Sausage Flatbread 14

Basil tomato sauce, mozzarella, fennel + radish salad

salads

Roasted Norwegian Salmon Salad 17 (X)

Chicories and escarole, persimmons, candied walnuts, pomegranates, white balsamic vinaigrette

Porcini Mushroom, Fennel + Artichoke Salad 13 (V) (X)

Arugula, grana padano cheese, lemon vinaigrette, preserved lemon

main

Butternut Squash + Mushroom Quiche 13.5 (V)

Baby lettuces, red wine vinaigrette

Caggiano Smoked Ham + Truffled Grilled Cheese 14

Baby lettuces, red wine vinaigrette

Wild Caught Shrimp + Autumn Squash Curry 16 (X) (V)

Kale, chickpeas, coconut milk, lemongrass, micro fennel

Butternut Squash + Chestnut Ravioli 15 (V)

Farwest Fungi mushroom ragout, grana padano cheese

Cast Iron Sirloin Steak Agrodolce 17 (X)

Allstar organics butternut squash, pearl onions, red fresno chili, preserved lemon

(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

Pazo Torrado, Albarino, '14 Rias Baixas, Spain <i>fresh & floral with aromas of citrus and tropical fruit</i>	12/24
Cellar Credo, Miranious, '14 Xarel-lo and Macabeau, Penedes, Spain <i>crisp acidity, vibrant with a sweet aroma (organic & biodynamic)</i>	12/24
Duck Pond, Pinot Gris, '14 Willamette Valley, Ore. <i>dry, crisp with lots of tropical fruit</i>	9/18
Murphy Goode, Sauvignon Blanc, '14 Napa, CA <i>white peach, honeydew melons, bright citrus</i>	10/20
La Crema, Chardonnay, '13 Monterey, CA <i>bright aromas of yellow apples and floral with an oak finish</i>	12/24
Hess, Shirttail un-oaked Chardonnay, '14 Monterey, CA <i>citrus notes of lemon & lime with a touch of honeysuckle</i>	11/22

ROSÉ

Château Munity "M" Rose, '14 Côte de Provence, France <i>peach and candied orange, fresh and round</i>	11/22
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REDS

Principe de Viana, Garnacha, '14 Navarra, Spain <i>bright red berries and a touch of spice with a long finish: medium bodied.</i>	10/20
Rio Madre, Tempranillo, '14 Riojas, Spain <i>deep and luscious and cherries + earthy</i>	12/24
J. Lohr Cabernet Sauvignon, '13 Paso Robles, CA <i>aromas of stonefruit, dark caramel + vanilla spice</i>	12/24
Llama, Malbec (old vine) '14 Mendoza, Argentina <i>deep, ruby and robust black berries + spice</i>	11/22
De Loach, Pinot Noir, '14 "Heritage Reserve," St. Helena, CA <i>raspberry + cherry jam, orange zest, vanilla, cinnamon + sandalwood</i>	11/22

HALF & DEMI BOTTLES

187ml La Marca, Prosecco, NV, Trieste, Italy <i>vibrant bouquet of apple, white peach and honeysuckle</i>	13.0
187ml Chandon, Brut Rosé, NV, Yountville, CA <i>intense ripe strawberry, juicy watermelon + fresh red cherry fruit aromas</i>	13.50
375 ml Domaine Andre Vatan, '14 Sancerre, Loire Valley, France <i>smoky aromas, honey + citrus</i>	22.0
375 ml La Crema, Chardonnay, '14 Monterey, CA <i>bright aromas of yellow apple, citrus and floral notes</i>	19.0
375 ml Chandon, Brut Classic, NV, Yountville, CA <i>apples, pear and a touch of citrus, leading into a soft, dry finish.</i>	27.0