# FOOD



# **SNACKS**

#### Castor Snacks

seasonal pickles, marinated olives 8

#### **Smash Sliders**

all natural ground beef, pimento cheese, jalapeño pickles 2 sliders 10

#### Meat Pie

creole beef filling, provolone, herbed crème fraîche, olive IO

#### **Beets**

roasted beets, hot honey, Cypress Grove chèvre, smoked pecans II

## Fried Shrimp

creole rice flour breaded & fried, creole rémoulade\* 12

# FOR THE TABLE

#### **Pommes Frites**

hand-cut fries, house ketchup & aioli\* 6 +add parmesan 3 +Cajun Garlic Fries, white bbq sauce +2

#### Tartine Trio

-served on The Bread Stop baguette honey ricotta, rhubarb, black pepper snap peas, French feta, cured egg yolk fromage blanc, olive tapenade, herbs 17

## Pimento Cheese Board

housemade pimento cheese, bacon jam, Southern giardiniera, crostini 14

#### Castor Board

a selection of PNW cheeses & meats with seasonal accourrements, olives, hazelnuts, crackers 23
-gluten free crackers available

# TO BEGIN

### Soup du Jour

inspired by the season, served with bread

#### Asparagus

grilled asparagus, tasso ham, crispy potatoes, soft egg, smoked bourbon mustard 14

#### Beef Tartare\*

beef tenderloin (raw\*), cornichons, shallots, mustard, raw egg yolk\*, greens, house potato chips 17

#### Parmesan Dutch Baby

wild mushrooms, spring peas, shallots, arugula, grilled lemon 14

## **Crab Hush Puppies**

Oregon Dungeness crab, holy trinity, scallions, lemon, Alabama white bbq sauce 16



## THANK YOU!

To our amazing and hard working farmers and purveyors. We are thrilled to support local folks throughout our menu during each season.

Groundwork Organics

Rainshine Family Farm

Long Table Farm

Oregon's Local Coast Seafood La Mancha Ranch &

Orchard

Nicky USA

Benedetti's Meat Market & Deli

The Bread Stop

and more ...











## FROM THE GARDEN

#### Green Salad

Rainshine Family Farm salad greens, radish, carrot, Steen's cane vinaigrette 9

#### Beet Salad

strawberries, dill, rhubarb, blue cheese croquettes, white balsamic vinaigrette 15

#### Farro Salad

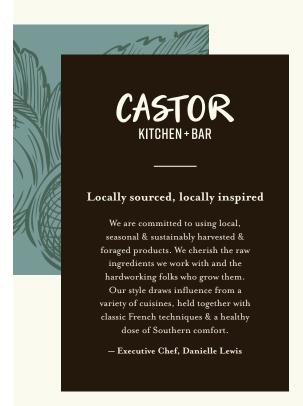
roasted carrots, radish, asparagus, peas, local salad greens, green goddess dressing, feta 14

#### Cauliflower

roasted cauliflower, raisins, radish, fromage blanc, fennel-sumac vinaigrette, sesame, radish 15

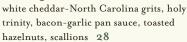
## +Add protein to any salad

5 oz. Filet Mignon 12 6 grilled shrimp 11



## MAIN DISHES

## Shrimp & Grits





#### Risotto

mire poix, asparagus, spring peas, spinach, Laura Chenel chèvre, lemon gremolata, radish

#### Filet Mignon

8 oz. grilled beef tenderloin, asparagus, roasted garlic mashed potatoes, cipollini onions, cabernet demi-glace 40 + Add Rogue Creamery blue cheese 4

#### Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomato, long grain rice, scallions, filé - small 12 large 24

#### Pork Chop

brined & grilled pork chop, butter bean succotash, smoked bacon, preserved meyer lemon agrodolce 32

#### Scallops

preserved meyer lemon Carolina Gold rice, asparagus, roasted radish, candied garlic, buerre blanc, spring herbs market price

# SIDES

#### **Bread & Butter**

The Bread Stop bread, whipped butter, Jacobsen sea salt 5

### White Cheddar Grits

North Carolina grits, white cheddar 5

#### Pimento Mac and Cheese

Southern pimento cheese, mornay, breadcrumbs IO

# FOR THE LITTLES

Available for ages 13 & under. Served with seasonal vegetables and pommes frites. Choice of:

Filet Mignon (5 oz.) 16

Smash Sliders (cheddar cheese) 12

Butter Noodles (parmesan) 10

An automatic gratuity of 20% will be added to all checks, including split checks, on parties of 8 or more.

\* Consuming raw or uncooked meats or eggs, seafood or unpasteurized milk may increase your risk of foodborne illness.

All aiolis are made in house with raw eggs. Many dishes include ingredients not listed on the menu. Please let us know if you have any
food allergies or dietary preferences.