

FOOD

CASTOR
KITCHEN + BAR

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 10

Beets

roasted beets, hot honey, Cypress Grove chèvre, smoked pecans 11

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 accoutrements, olives, hazelnuts, crackers 23
-gluten free crackers available

TO BEGIN

Soup du Jour

inspired by the season, served with bread 9

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 ...



Let's be Social!
@castor.corvallis



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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

white cheddar-North Carolina grits, holy trinity, bacon-garlic pan sauce, toasted hazelnuts, scallions 28

Risotto

mire poix, asparagus, spring peas, spinach, Laura Chenel chèvre, lemon gremolata, radish 23

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 10

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

CASTOR

KITCHEN + BAR

Locally sourced, locally inspired

We are committed to using local, seasonal & sustainably harvested & foraged products. We cherish the raw ingredients we work with and the hardworking folks who grow them.

Our style draws influence from a variety of cuisines, held together with classic French techniques & a healthy dose of Southern comfort.

— Executive Chef, Danielle Lewis

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.