

LUNCH



SOUP & SNACKS

Meat & Cheese

PNW cheese & meat, seasonal jam, olives, hazelnuts, pickled vegetables, crackers **13**

Pommes Frites

hand-cut fries, housemade ketchup & mustard **7**

+ Cajun Garlic Fries, white bbq sauce **2**

Soup du Jour

seasonally inspired, served with bread **9**

Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomato, rice, scallions, filé **12**

SALADS & PLATES

+Add protein to any salad

6 grilled shrimp **12**

Mac and Cheese

mornay, pimento cheese, cavatappi pasta, garlic breadcrumbs **13**

Green Salad

Rainshine Family Farm salad greens, carrot, radish, cane vinaigrette **9**

Farro Salad

roasted carrots, radish, asparagus, peas, local salad greens, green goddess, feta **12**

Quiche

seasonally inspired quiche, side salad **15**

Steak Frites

5 oz. filet mignon, demi-glace, pommes frites, side salad **22**

** 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.

PO' BOY SANDWICHES

All sandwiches are served with a side salad or pommes frites

substitute cup of soup **4**

Smoked Turkey

brie, caramelized onions & rhubarb jam, local salad greens, The Bread Stop hoagie roll **16**

Fried Chicken

brined & buttermilk fried chicken, pimento cheese, Duke's mayo, jalapeño pickles **15**
+ Make it Spicy! -housemade hot honey **2**

Brisket

12 hour cabernet braised brisket, white bbq sauce, chow chow, white cheddar **16**

Asparagus

grilled asparagus, fromage blanc, smoked bacon, housemade mustard **15**

Cauliflower

Old Bay crispy cauliflower, iceberg, sundried tomato relish, rémoulade* **15**

Shrimp & Crab Roll

shrimp, Oregon Dungeness crab meat, celery, lemon, Duke's mayo, Old Bay, iceberg **15**

THANK YOU!

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

Rainshine Family Farm

Nicky USA

Groundwork Organics

Benedetti's Meat Market & Deli

Gathering Together Farm

The Bread Stop Bakery

and more ...



Let's be Social!
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DRINKS

ZERO PROOF

Cranberry Palmer 6
cranberry lemonade, iced tea

Wichita Mule 9
N/A rum, strawberry-rhubarb,
lime, ginger beer

Virgin Passion Marg 9
N/A Tequila, passionfruit,
lime, agave, lava salt

Garden Variety 9
Pathfinder N/A Amaro, lemon,
beet shrub, cucumber, soda

COCKTAILS

Love For Sale II
Vodka, grapefruit liqueur,
Cocchi Rosa, Grapefruit,
bubbly

French 75 IO
Dry gin, lemon, orange
cordial, bubbly

Drop of Passion II
Vodka, vino bianco,
passionfruit, lemon, sugar

Classic Martini 9
Local vodka or gin, dolin dry
vermouth, olives or a twist.

Old Fashioned 9
Good cheap bourbon, cherry,
orange, Angostura

BEER & CIDER

Heater Allen Pilsner 7
5% abv | 38 IBU | McMinnville

pFriem Rotating mp
A rotating selection from one
of Oregon's best breweries.

Block 15 Fluffhead IPA 7
6.5% abv | Corvallis

Barley Brown IPA 7
7.0% abv | 70 IBU | Baker City

Falling Sky Red Ale 7
5% abv | 20 IBU | Eugene

Dirt Road Stout 12
Bourbon Barrel Aged
12.5% abv | Philomath

Two Towns Cider 7
Rotating | Corvallis

COFFEE & TEA

Drip Coffee 3
Café Mam Mocho Blend
Regular or Decaf

Smith Tea Co. 3
chamomile, peppermint,
jasmine green, earl grey

SODA POP & PACKAGED DRINKS

Mexican Coke 4

Mexican Sprite 4

Caldera Root Beer 3

Fever Tree Tonic 4

Fever Tree Club Soda 4

BUBBLES BY THE GLASS

Mas y Mas Cava IO
Bodega Pinord | Spain

WHITE WINE BY THE GLASS

House White 9
Guaranteed to please

Sauvignon Blanc 12
Salvard | Cheverny, France

Gruner Veltliner 12
Schloss Gobelsburg | Kamptal,
Austria

Chardonnay 14
Jacob Martin | WV, Oregon

ROSÉ WINE BY THE GLASS

House Rosé IO
Domaine de Fontsaite | Gris de Gris
Corbieres, France

RED WINE BY THE GLASS

House Red 9
Guaranteed to please

Pinot Noir 15
Benton Lane | WV, Oregon

Cru Beaujolais II
Domaine de Chènepiere
Chenas, France

Bordeaux II
La Chapelle | St. Emillion, France

Cabernet Sauvignon 14
JRG | CV, Washington

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