



FROM THE GARDEN

Green Salad

Rainshine Family Farm salad greens, radish, carrot, cane vinaigrette **8**

Broccoli Salad

chilled roasted broccoli, pickled grapes, savory granola, red onion, goat feta, tahini dressing **12**

Wedge Salad

iceberg, smoked bacon, apples, roasted shallot vinaigrette, Rogue blue cheese **14**

Beet Salad

oranges, red onion, housemade ricotta, toasted hazelnuts, white balsamic vinaigrette **13**

+Add cheese to any salad 4

Rogue Creamery blue cheese /

Cypress Grove chèvre OR goat feta

MAIN DISHES

Shrimp & Grits

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

Filet Mignon

crispy potatoes, roasted carrots, red wine braised shallots, cabernet demi-glace **36**

+ Add Rogue Creamery blue cheese **4**

Fall Vegetables & Lentils

brown butter vinaigrette, sweet potatoes, brussel sprouts, grilled leeks, dried cranberries, Cypress Grove chèvre croquette **24**

Pork Chop

brined & grilled pork chop, white cheddar grits, braised collards, apple-cane mostarda **29**

Cassoulet

confit duck leg, pork sausage, smoked bacon, slow cooked white beans, mirepoix, tomatoes, breadcrumbs **33**

Fish

wild caught from the Oregon Coast, brussel sprouts, marinated white beans, grilled leeks, lemon beurre blanc **market price**

SIDES

Bread & Butter

New Morning Bakery bread, whipped butter, Jacobsen sea salt **5**

White Cheddar Grits

North Carolina grits, white cheddar, scallions **6**

FOR THE LITTLES

Available for ages 13 & under.

Served with seasonal vegetables and pommes frites. Choice of:

Filet Mignon 15

Fried Shrimp 13

Butter Noodles 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.

