

FOOD

CASTOR
KITCHEN + BAR

SNACKS

Castor Snacks

seasonal pickles, marinated olives 8

Smash Sliders

pimento cheese, jalapeño pickles
2 sliders 10

Honey Beets

presevered meyer lemon honey, chèvre 9

Fried Shrimp

creole rice flour breaded & fried,
rémoulade* 12

Potato Salad

spring potatoes, egg, red onion, zucchini
pickles, celery, Duke's mayo 8

FOR THE TABLE

Pommes Frites

hand-cut fries, homemade ketchup
& mustard 6

+Add white truffle oil & parmesan,
aioli* 5

Tartine Trio

-served on The Bread Stop baguette
lemon chèvre, asparagus, hazelnuts
goat feta, smashed spring peas, cured egg
ricotta, strawberries, balsamic, basil 17

Pimento Cheese Board

housemade pimento cheese, bacon jam,
pickled vegetables, olives, herbs, toasted
bread 14

Castor Board

a selection of PNW cheeses & meats with
seasonal accoutrements, crackers 23

TO BEGIN

Soup du Jour

inspired by the season, served with bread
9

Gnudi

spring greens & ricotta dumpling, snap
peas, beurre blanc, pistachio pistou,
grana 18

Asparagus

grilled asparagus, crispy potatoes, soft
egg, Banyuls vinaigrette 12

Calamari

jerk spiced crispy calamari, coconut
creamed collards, mirepoix, pineapple,
scallions, smoked bacon 17

Beef Tartare*

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

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

Nicky USA

Rainshine Family Farm

Benedetti's Meat
Market & Deli

Gathering Together
Farm

The Bread Stop Bakery

and more ...



Let's be Social!
@castor.corvallis



458 SW Madison Ave.
Corvallis, OR 97333

541.231.3322
castorcorvallis.com



FROM THE GARDEN

Green Salad

Rainshine Family Farm salad greens, radish, carrot, cane vinaigrette 7

Wedge Salad

iceberg, roasted tomatoes, smoked bacon, crispy shallots, egg, buttermilk dressing 11

Beet Salad

roasted beets, strawberries, burrata, pistachios, white balsamic, herbs 14

Cucumber Salad

cucumber, asparagus, radish, avocado, red onion, herbed labneh, chili crunch vinaigrette 10

+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 27

Filet Mignon

crispy potatoes, grilled asparagus, stone-ground mustard demi-glace 36

+ Add Rogue Creamery blue cheese 4

Risotto

spring peas, mire poix, spinach, asparagus, lemon gremolata, radish, grana padano 22

Pork Chop

brined & grilled pork chop, crispy potatoes, creamed fennel, orange-cane glaze 29

Gumbo

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

Scallops

potato-fennel puree, roasted beets, hazelnut-bacon crumble market price

SIDES

Bread & Butter

The Bread Stop 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

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.