

FOOD

CASTOR
KITCHEN + BAR

SNACKS

Castor Snacks

seasonal pickles, marinated olives **9**

Smash Sliders

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

Tamale

Delta-style hot tamale, cornmeal, mushrooms, collards, Crystal hot sauce, crème fraîche **10**

Maque Choux

charred corn, bell peppers, sweet onions, crispy pork belly, cream **11**

Fried Shrimp

creole rice flour breaded & fried, rémoulade* **13**

FOR THE TABLE

Pommes Frites

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

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

+Add white truffle oil & parmesan **+7**

Tartine Trio

—served on The Bread Stop baguette

chèvre, pickled blueberries, basil

ricotta, fresh tomatoes, everything bagel

jalapeño aioli, corn, goat feta, paprika **17**

Le Grand Aioli

seasonal fresh vegetables, beet-pickled egg, smoked salmon, aioli*, potato chips **19**

Castor Board

a selection of PNW cheese, housemade pimento cheese & cured meats with seasonal accompaniments, crackers **24**

—gluten free crackers available

TO BEGIN

Soup du Jour

inspired by the season, served with bread **9**

Trout Noisette

cornmeal crusted & pan fried, green beans, brown butter, capers, lemon, hazelnuts **17**

Country Captain Chicken

fried chicken wings, curry, tomato, holy trinity, raisins, scallions, peanuts **18**

Blackened Cauliflower

labneh, hazelnut gremolata, housemade chili crunch **16**

Beef Tartare*

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

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

THANK YOU!

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

Oregon's Local Coast
Seafood

Rainshine Family Farm

Hoskins Hollow Farm

Marsh Hen Mill

Benedetti's Meat
Market & Deli

The Bread Stop Bakery

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 **10**

Blackberry Salad

charred corn, blackberries, cucumbers, crispy chèvre croquettes, hot honey-white balsamic vinaigrette **15**

Tomato Salad

local tomatoes, watermelon, pickled jalapeño, basil, goat feta, benne seeds, sorghum vinaigrette **13**

Wedge Salad

iceberg, bacon lardons, fresh tomatoes, egg, crispy shallots, buttermilk dressing **15**

+Add protein to any salad

5 oz. Filet Mignon **15**

6 grilled shrimp **13**

MAIN DISHES

Shrimp & Grits

white cheddar-South Carolina heirloom grits, holy trinity, bacon-garlic pan sauce, toasted hazelnuts, scallions **32**

Filet Mignon

8 oz. grilled beef tenderloin, roasted garlic, mashed potatoes, green beans, red wine braised shallots, cabernet demi-glace **42**
+ Add Rogue Creamery blue cheese **6**
+ substitute 5 oz. Filet Mignon **33**

Stuffed Bell Pepper

Marsh Hen Mill sea island red peas, summer vegetables, crispy shallots, basil beurre blanc **26**

Scallops

seared sea scallops, Carolina Gold rice risotto, charred corn, crispy country ham, pickled peaches, smoked peach gastrique **39**

Pork Chop

bourbon & brown sugar marinated grilled pork chop, tasso ham, summer maque choux, pickled green tomatoes **37**

Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomato, long-grain rice, scallions, filé —small **11** large **24**

Fish

troll-caught Oregon Coast fish, butter bean & summer vegetable succotash, sauce Américaine (limited availability) **40**

SIDES

Bread & Butter

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

White Cheddar Grits

Marsh Hen Mill heirloom grits, white cheddar, scallions **5**

FOR THE LITTLES

Available for ages 13 & under.
Served with seasonal vegetables & pommes frites.

Filet Mignon (5 oz.) 18

Smash Sliders (cheddar cheese) 13

Butter Noodles (parmesan) 11

An automatic gratuity of 20% will be added to all checks, including split checks, on parties of 6 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. Please let us know if you have any food allergies or dietary preferences.

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