

## FROM THE GARDEN

### Green Salad

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

### Tomato Salad

mixed tomatoes, charred corn, peaches, savory granola, cane vinaigrette, chèvre 14

### Melon Salad

watermelon, cucumbers, basil, blackberries, white balsamic vinaigrette 11

### Wedge Salad

iceberg, bacon lardon, local tomatoes, hard boiled egg, crispy shallots, Rogue blue cheese, buttermilk dressing 15

+Add cheese to any salad 4

Rogue Creamery blue cheese / Cypress Grove chèvre OR goat feta

## 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

## MAIN DISHES

### Shrimp & Grits

white cheddar-North Carolina white grits, holy trinity, bacon-garlic pan sauce, toasted hazelnuts, scallions 27

### Stuffed Bell Pepper

Anson Mills sea island red peas, summer vegetable succotash, basil beurre blanc, crispy shallots 21

### Filet Mignon

6 oz. grilled beef tenderloin, confit garlic, crispy potatoes, roasted carrots, red wine shallots, cabernet demi-glace 35  
+ Add Rogue Creamery blue cheese 4

### Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomatoes, long grain rice, scallions, filé 24

### Pork Chop

brined & grilled pork chop, crispy potatoes, charred corn, shallots, bourbon-peach glaze, rosemary 29

### Fish

wild caught from the Oregon Coast, crispy potatoes, green beans, pickle blackberries, port-balsamic jus  
market price

## SIDES

### Bread & Butter

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

### White Cheddar Grits

North Carolina grits, white cheddar 5

### Crispy Potatoes

roasted garlic aioli\* 5

## FOR THE LITTLES

Served with seasonal vegetables and pommes frites. Choice of:

Filet Mignon 15

Butter Noodles 10

Fried Shrimp 13

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.