

FOOD

CASTOR
KITCHEN + BAR

SNACKS

Castor Snacks

seasonal pickles, marinated olives 9

Pulled Pork Sliders

smoked & braised pork shoulder, seasonal BBQ sauce, slider buns
2 sliders 10

Fried Pickle Hush Puppies

dill pickle-cornmeal batter, buttermilk dressing 11

Fried Shrimp

creole rice flour breaded & fried, rémoulade* 13

Braised Greens

seasonal braised greens, fig-bacon chutney 10

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, asparagus, everything bagel herbed ricotta, radish, olive oil goat feta, snap peas, pistachios 17

Pimento Cheese Dip

housemade pimento cheese, spring vegetables, benne crackers 16

Castor Board

a selection of PNW or imported cheeses & meats, olives, hazelnuts, seasonal accoutrements, crackers 24
-gluten free crackers available

TO BEGIN

Soup du Jour

inspired by the season, served with bread 9

Trout

cornmeal-crust & pan-fried, melted leeks, roasted turnips, sauce gribiche, herbs 16

Hoecake

griddled cornmeal cakes, asparagus, wild mushrooms, Laura Chenel chèvre, green goddess 15

Smothered Cabbage

smoked gouda béchamel, tasso ham crumble, smoked paprika, scallions, pickled mustard seeds 15

Blackened Cauliflower

labneh, hazelnut gremolata, housemade chili crunch 16

Beef Tartare*

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

* Consuming raw or uncooked meats or eggs, or unpasteurized milk may increase your risk of foodborne illness. All aiolis are made in house with raw eggs.

THANK YOU!

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

Oregon's Local Coast
Seafood

La Mancha Ranch &
Orchard

Rainshine Family Farm

Benedetti's Meat
Market & Deli

Gathering Together
Farm

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, cane vinaigrette 10

Cucumber Salad

cucumber, asparagus, radish, avocado, red onion, labneh, benne-chili crunch dressing 16

Wedge Salad

iceberg, Oregon shrimp & crab salad, lemon, Old Bay crispy shallots, roasted tomatoes, radish, buttermilk dressing 17

French Potato Salad

potatoes, spring herbs, snap peas, soft egg, radish, spinach, creamy mustard vinaigrette 15

+Add protein to any salad

5 oz. filet mignon 15

6 grilled shrimp 13

MAIN DISHES



Shrimp & Grits

white cheddar-North Carolina grits, Holy Trinity, bacon-garlic pan sauce, toasted hazelnuts, scallions 32

Filet Mignon

8 oz. grilled beef tenderloin, roasted garlic, mashed potatoes, asparagus, red wine braised shallots, Cabernet demi-glace 41
+ Add Rogue Creamery blue cheese 6
+ Substitute 5 oz. filet mignon 33

Vegetable Bowl

broccoli, snap peas, asparagus, braised greens, crispy potatoes, leeks, crispy shallots, tarragon beurre blanc 27

Chicken

roasted airline chicken breast, turnip puree, wild mushrooms, braised greens, chicken jus 32

Scallops

pan-seared scallops, Benton's country ham, Marsh Hen Mill Carolina Gold rice risotto, spring peas, lemon gremolata 39

Pork Chop

brined & grilled pork chop, lemon-herb spätzle, spinach, snap peas, green garlic pesto, pork jus 36

Gumbo

dark brown roux, Holy Trinity, roasted chicken, Olympia Provisions andouille sausage, tomato, rice, scallions, filé — small 12 large 24

SIDES

Bread & Butter

The Bread Stop baguette, whipped butter, Jacobsen sea salt 5

White Cheddar Grits

North Carolina grits, white cheddar, scallions 5

FOR THE LITTLES

Available for ages 12 & under. Served with seasonal vegetables & pommes frites. Choice of:

Filet Mignon (5 oz.) 18

Smash Sliders (cheddar cheese) 13

Butter Noodles (parmesan) 11

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 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.

Danielle Lewis, Executive Chef

Ethan Kinney, Sous Chef