



FROM THE GARDEN

Green Salad

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

Citrus Salad

winter citrus, avocado, pomegranate dressing, Cypress Grove chèvre, savory granola **15**

Louie Wedge Salad

iceberg, Oregon dunghness crab & shrimp, lemon, Louie dressing, egg, radish, avocado **20**

Fennel Salad

orange, castelvetroano olives, white balsamic vinaigrette, grana padano, hazelnuts **14**

+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**

Winter Vegetables & Beans

slow cooked cannellini beans, grilled leeks, celeriac, capers, braised greens, beurre blanc, crispy shallots **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 **25**

Scallops

cauliflower puree, braised kale, shallots, brown butter, pine nut-raisin gremolata **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

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.