

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**

Boudin Balls

pork & rice sausage, holy trinity,
cornmeal crust, red eye aioli* **11**

Beets

hot honey, Laura Chenel chèvre, herbs,
smoked hazelnuts **13**

Fried Shrimp

creole rice flour breaded & fried,
rémoulade* **14**

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, butternut squash, hazelnuts
ricotta, pickled grapes, rosemary
goat feta, olive tapenade, sage **14**

Castor Board

a selection of PNW cheese, housemade
pimento cheese & cured meats with seasonal
accompaniments, crackers **26**
-gluten free crackers available

TO BEGIN

Soup du Jour

inspired by the season, served with bread
9

Brussel Sprouts

warm Benton's country ham vinaigrette,
local apples, spiced pecan crunch **17**

Pork Belly

creamed Marsh Hen Mill conch peas,
charred cabbage, creole mustard gastrique
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 **18**

* 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



458 SW Madison Ave.
Corvallis, OR 97333

541.231.3322
castorcorvallis.com

FROM THE GARDEN

Green Salad

Rainshine Family Farm salad greens, radish, carrot, Steen's cane vinaigrette **10**

Chicory Salad

roasted beets, Laura Chenel chèvre, creole mustard vinaigrette, crispy shallots **14**

Kale Salad

Rainshine apples, smoked hazelnuts, pickled red onion, cider-benne vinaigrette **14**

Wedge Salad

head lettuce, bacon lardons, tomatoes, egg, crispy shallots, buttermilk dressing **16**

+Add protein to any salad

5 oz. Filet Mignon **17**

6 grilled shrimp **14**

MAIN DISHES

Shrimp & Grits

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

Smothered Pork Chop

mashed potatoes, braised greens, wild mushroom gravy, crispy leeks **39**

Wild Mushroom Pot Pie

wild mushrooms, leeks, braised greens, carrots, herbs, puff pastry **35**

Filet Mignon

8 oz. grilled beef tenderloin, crispy potatoes, confit garlic, roasted carrots, red wine braised shallots, cabernet demi-glace **45**

+ Add Rogue Creamery blue cheese **6**

+ substitute 5 oz. Filet Mignon **34**

Gumbo

dark brown roux, holy trinity, roasted chicken, andouille sausage, tomato, long-grain rice, scallions, filé — small **14** large **27**

Smoked Chicken & Dumplings

Hoskins Hollow Farm smoked chicken, fall vegetables, buttermilk dumplings, herb **31**

Scallops

Marsh Hen Mill conch pea & fall vegetable succotash, sage brown butter, sweet potato puree **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 **6**

FOR THE LITTLES

Available for ages 13 & under.

Served with seasonal vegetables & pommes frites.

Filet Mignon (5 oz.) 19

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. Please let us know if you have any food allergies or dietary preferences.

Danielle Lewis, Executive Chef

Ethan Kinney, Sous Chef