

# King Estate

## APPETIZERS

**west coast oysters**  
shallot mignonette  
*market price*

**steak tartare**  
capers, dijon, egg yolk  
*sixteen*

**grilled pacific octopus**  
chermoula, green olives, crispy potato  
*eighteen*

**roasted bone marrow**  
wild mushrooms, shallot confit  
*eighteen*

**oxtail marmalade**  
grilled estate bread, chives  
*fourteen*

**salt cod fritters**  
garlic aioli, lemon  
*fourteen*

## SALADS

**endive**  
endive, candied walnuts, cloud cap, champagne vinaigrette  
*twelve*

**frisée**  
frisée, lardon, poached egg, shallot vinaigrette  
*fourteen*

**charred beets**  
charred beets, estate stracciatella, hazelnuts  
*sixteen*

**estate arugula**  
estate arugula, radish, celery seed vinaigrette  
*twelve*

## ENTRÉES

**Knee Deep Cattle Co. petite filet**  
eggs any style, crispy potatoes, hollandaise  
*twenty-eight*

**roasted chicken**  
wild mushrooms, estate carrots, natural jus  
*twenty-six*

**moules frites**  
blue mussels, white wine, shallot, thyme  
*eighteen*

**baked eggs**  
tomato sauce, estate lamb merguez sausage  
*nineteen*

**soft scramble with prosciutto**  
*fifteen*

**buckwheat crêpes**  
trout roe, crème fraîche  
*seventeen*

**waffle**  
fried egg, gruyère, bacon, maple syrup  
*sixteen*

**cheeseburger**  
estate buckboard bacon, 1000 island, butter lettuce,  
caramelized onion, heirloom tomato, two-year aged cheddar  
*seventeen*

## SIDES

*nine*

sausage

bacon

*Executive Chef Jordan S. Heissenberger*

**We would like to thank our local food producers:**

Briar Rose Creamery, Mycological Natural Products, Port Orford Sustainable Seafood, Hawley Ranch,  
Knee Deep Cattle Company, Camas Mills, Nicky Farms, Provvista Specialty Foods,  
Deck Family Farms, Turnip the Beet, Groundworks Organics, Rogue Creamery

All parties of 6 or more are subject to an 18% gratuity. Maximum of 4 credit cards accepted per table

\*Eating undercooked or raw meats, unpasteurized eggs or seafood can cause illness