

King Estate

STARTERS

oysters on the half shell

pacific northwest oysters, cucumber mignonette, lemon
three per oyster

soup

seasonally inspired soup paired with artisan baked bread
cup - six | bowl - nine

garden salad

apple cider vinaigrette, garden vegetables,
roasted pumpkin seeds
ten

caesar salad

parmesan, fermented honey dressing
twelve

beef tartare

traditional garnish, house pickles, egg yolk
seventeen

salmon rilette tartine

bacon jam, horseradish cream, cured egg yolk
fifteen

roasted beets

pickled blackberries, fresh mint, goat cheese,
hazelnut-sesame crumble
fourteen

seared scallops

gnocchi, peas, double cream, soy butter
nineteen

mushroom tart

sheep milk cheese, chicken jus, petit salad
thirteen

assorted pastries

fresh baked estate pastries
six

add chicken or salmon to any salad
nine

add goat or blue cheese crumbles to any salad
two

ENTRÉES

eggs benedict

beef short ribs, poached eggs, hollandaise sauce, tarragon, petit salad
seventeen

estate pastrami

sauerkraut, swiss cheese, russian dressing, house made rye bread, petite salad, potato frites
seventeen

hand cut tagliatelle

fresh mozzarella, cherry tomatoes, garden basil, dried olives, garlic herb sauce
eighteen

french toast

raisin-cinnamon bread, banana ice cream, pecans, maple syrup
thirteen

seared salmon

green lentils, matignon, roasted garlic, artichoke hearts, black truffle beurre blanc
twenty-four

steak & eggs

poached egg, grilled skirt steak, roasted potatoes, hollandaise
twenty-one

roasted chicken

roasted root vegetables, yukon gold mashed potatoes, poultry jus
twenty-one

winter cassoulet

rabbit leg confit, house duck sausage, northern white beans, parsnips
nineteen

cheese burger

griddled onions, lettuce, rosemary-brown butter aioli
seventeen

SIDES

warm oregon hazelnuts with sea salt flakes - *four*

everything croissant - *three*

cinnamon roll with cream cheese frosting - *three*

sage sausage link - *three*

farm fresh egg - *two*

yukon gold mashed potatoes - *six*

brussels sprouts with balsamic reduction - *five*

roasted seasonal vegetables - *six*

BEVERAGES

lemonade - *three* ice tea - *three* orange juice - *three* arnold palmer - *three*

Steelhead Brewery vanilla root beer - *four* San Pellegrino: limonata or aranciata - *three*

Vignette wine sodas: rosé or pinot noir - *four* sparkling or still bottled water: sm - *three* / lg - *six*

We would like to thank our local food producers:

Ferns Edge Creamery, Mycological Natural Products, Port Orford Sustainable Seafood, Hawley Ranch, Pachamama Farm, R&R Ranch, Camas Mills, Long's Meat Market, Nicky Farms, Pasta Plus, Draper Valley, Provvista Specialty Foods and Phoenix Farm

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