

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

crab cakes
radish aioli, estate greens, apple cider vinaigrette
fourteen

SALADS

mixed estate greens
goat cheese, pickled estate green strawberries,
shaved fennel, pepitas, estate radish
twelve

frisée
frisée, lardon, poached egg, shallot vinaigrette
fourteen

caesar salad
estate greens, caesar dressing, croutons,
parmigiano reggiano
twelve

charred beets
charred beets, estate stracciatella, hazelnuts
sixteen

ENTRÉES

Double R Ranch bavette

eggs any style, crispy potatoes, hollandaise

twenty-three

roasted chicken roulade

polenta, foraged mushrooms, estate carrots, natural jus

twenty-one

moules frites

blue mussels, white wine, shallot, parsley

eighteen

baked eggs

tomato sauce, estate lamb merguez sausage

nineteen

soft scramble

choice of prosciutto, estate salmon gravlax

fifteen

buckwheat crêpes

trout roe, crème fraîche

seventeen

waffle

fried egg, gruyère, bacon, maple syrup

sixteen

cheeseburger

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

seventeen

SIDES

nine

sausage

bacon

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