

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

PASTA

tagliatelle

bolognese, fresh nutmeg
eighteen

tortelli

pumpkin, brown butter, sage
sixteen

parisian gnocchi

arugula pesto, roasted winter squash,
parmigiano reggiano, estate micro greens
eighteen

ENTRÉES

salmon

beluga lentils, crispy artichoke, parsley salad
thirty-two

Double R Ranch ribeye

smashed potatoes, estate greens, demi glaze
forty-three

roasted chicken

polenta, foraged mushrooms, estate carrots, natural jus
twenty-six

venison loin

pommes aligot, sauce bordelaise
thirty-eight

Coquilles St. Jacques

scallop, crispy potato, mushrooms, cheese crisp
twenty-three

cheeseburger

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

SIDES

nine

tartiflette

roasted brussels sprouts
braised tuscan kale, beluga lentils

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