

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

PASTA

tagliatelle

bolognese, fresh nutmeg
eighteen

tortelli

pumpkin, brown butter, sage
sixteen

risotto

foraged mushrooms, parmesan
sixteen

ENTRÉES

moules frites

blue mussels, white wine, shallot, thyme
eighteen

cod

chanterelles, leek fondue, caviar
thirty-four

Knee Deep Cattle Co. petite filet

salsify, wilted estate greens, soubise
twenty-eight

roasted chicken

wild mushrooms, estate carrots, natural jus
twenty-six

scallops

roasted sunchoke, crispy artichoke, preserved lemon
twenty-three

cheeseburger

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

SIDES

nine

tartiflette

roasted brussels sprouts
braised tuscan kale, green lentil

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