

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

seared scallops

gnocchi, peas, double cream, soy butter
nineteen

roasted beets

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

salmon rilette tartine

bacon jam, horseradish cream, cured egg yolk
fifteen

mushroom tart

sheep milk cheese, chicken jus, petit salad
thirteen

warm oregon hazelnuts

sea salt flakes
four

add chicken or salmon to any salad

nine

add goat or blue cheese crumbles to any salad

two

ENTRÉES

estate pastrami

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

seared salmon

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

hand cut tagliatelle

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

grilled skirt steak

petite salad, potato frites, cabernet reduction
twenty-two

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 country olives *with* crispy rosemary
four

yukon gold mashed potatoes
six

truffled burbank potato frites
seven

brussels sprouts *with* balsamic reduction
five

roasted seasonal vegetables
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