



Party BAR

FOOD



PARTYBAREUGENE |

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**FOOD WILL COME OUT OF THE KITCHEN AS IT IS READY. WE
ENCOURAGE SHARING FOR MAXIMUM ENJOYMENT!**

SNACKS

bread plate	6
house sour dough made from local flours, served with bomb French butter (v, pb option)	
albacore tuna tostada	9
cured, marinated, seared rare Oregon albacore, espelette chili aioli, avocado, fried shallot on a crispy corn tortilla (gf,p)*	
party pickles	8
assorted seasonal pickled vegetables (pb, gf)	
deviled egg	4
Laughing Stock Farm egg classically prepared (gf)* <i>add crisp chicken skin +1.00 / add pastrami smoked salmon +2.00</i> <i>add Oregon Dungeness crab +8.00</i>	
fried chicken slider	7
fried Totum Farm breast nugget, espelette chili aioli, and sesame charred cabbage slaw on a house made sesame bun*	
baked robiola	20
Oregon white truffle scented Italian cheese, toasted sourdough bread cubes, shaved country ham, pickled shallot, radish, fresh herbs, dates, walnuts (gf option)	

(pb) plant based, vegan / (gf) gluten free / (v) vegetarian / (p) pescatarian / (df) dairy free

* consuming certain items raw or undercooked could potentially be harmful

Maximum five cards per table please

jojo poutine 18
smoked jojo's, pickled hedgehog mushrooms, porcini gravy,
beechers flagship cheese curds (v)

black garlic bread 7
parmesan black garlic butter, house squid ink toast, pickled
lemon peel
add Oregon Dungeness crab +8.00

SALADS

kale 13
italian kale, lemon parmesan dressing, toasted garlic
breadcrumbs (v, gf option)*
add anchovies in olive oil +5.00

roast sweet potato 16
roast sweet potato, burrata, pumpkin seed chili crisp, lime,
pickled ginger, cilantro (v, gf)

red eye citrus salad 13
grapefruit, orange, frisée, awakened pecans, mint, house made
coffee vinegar, creamy country ham dressing (gf, df)

SANDWICHES

*add ons- aged organic white cheddar, swiss, +2 / organic glacier blue
cheese, provolone, pimento cheese, Laughing Stock fried egg, radish
kimchi +3 / house made bacon, organic avocado +4*

burger 14
1/3 pound Fair Valley Farm grass fed beef, lettuce, bread &
butter pickled onion, & white barbecue sauce on our brioche
bun (gf option)*

SANDWICHES CONTINUED

veggie burger 13

house made smoked crimini mushroom bean patty, lettuce, bread & butter pickled onion, cashew white barbecue sauce on our focaccia (pb, gf option)

muffaletta 14

new orleans style sandwich layered with salami, ham, mortadella, provolone, swiss, & castelvetro olive salad on our sesame loaf- served warm.

grilled cheese 12

our pimento cheese & organic aged white cheddar on our focaccia
(gf option)

A LITTLE BIGGER

fried chicken 24

crispy southern-style sweet tea brined Willow & Oak thigh & drumstick with a side of white barbecue or hot sauce with your choice of side *

roast petrale sole 25

green garlic sauce, smoked oyster carolina gold red rice, marinated clams and mussels (p,gf)

barbeque lamb neck 28

fair valley farm lamb, sea island red peas, roast kohlrabi raab, barbecue pan sauce (gf)

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SIDES

southern greens

7

collards & seasonal greens in a smokey bacon bay leaf chicken broth garnished with pepper vinegar (gf)

smoked jojos

7

half pound lightly breaded and smoked potato wedges. fried and served with apple ketchup (v)

cast iron cornbread

7

baked to order & served with French butter (gf)

sea island red peas

7

heirloom anson mills beans, cooked in chicken stock, aromatics and bacon fat (gf)

mac & cheese

7

pimento cheese sauce & Montelupo Market shells topped with garlicky breadcrumbs (v)
add Oregon Dungeness crab +8.00

grits

7

anson mills heirloom corn grits (gf, v)
add pimento cheese +3.00

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