



PARTY DOWNTOWN

RESTAURANT • BAR • CATERING



party classics

bread plate variety of house made bread, house cultured butter	5
party pickles assorted seasonal pickled vegetables	5
son in law egg deep fried hardboiled duck egg, rhubarb caramel, fried shallot, cilantro	4
gnocchi tots house made deep fried potato dumplings, apple ketchup and white barbecue sauce	7
soup see specials board	

smaller plates

hand pie hot link sausage, caramelized onion, fermented fig puree	9
tasso spiced carrots , feta ranch, pickled tobacco onion	7
barbecue mushroom toast pulled king oyster mushroom, rhubarb barbecue sauce, green garlic slaw, texas toast	8
purple sprouting broccoli , date, pecan, sherry vinegar, spring onion, whey cheese	8
steamed manilla clams , white wine, pepper jelly, bacon, thyme, cornbread	10

salads

smoked beet , blue cheese yogurt, pickled apple, watercress, shoe string beets	6/10
kale caesar , house anchovy cured smelt, garlic crouton, parmesan cheese	6/10
spring salad leaves, sprouts, herbs, shaved roots, green garlic vinaigrette, puffed wheat, small boiled egg	10

larger plates

organic beef burger 1/3 pound of Deck Family Farm Beef	12
smoked mushroom veggie burger house made	11
both served with aged white cheddar, lettuce, bread & butter pickled onion and white barbecue sauce on house made brioche bun. served with your choice of side.	
add poblano pimento cheese	2
add house bacon	3
fried chicken southern style sweet tea brined Fair Valley Farm chicken, two sides, white barbecue sauce <small>(we believe the best fried chicken is cooked slow and low so that's what we do. Please allow 20 minutes.)</small>	13/17/21
smoked pork tenderloin , cajun style dirty rice, pickled charred collard green, chive, puffed rice	20
nettle agnolotti house made stuffed pasta, reblochon cheese, grilled baby turnips, morels, brown butter, sorrel	18
seared king salmon , farro oyster pirlau, green garlic, spring onion, creole sauce, celery gremolata	22

kitchen's choice: a relaxed multi course menu and off menu sampling for the whole table decided for you by the kitchen. please let your server know if you have time constraints or food allergies.	35/person
beverage pairing	25/person

house HOT sauce, butter, apple ketchup, feta ranch or white barbecue sauce .50

sides 3

- jo jos** smoked, lightly breaded & fried potatoes, apple ketchup
- rice grits** chicken stock stewed broken rice
- southern greens** ,pepper vinegar
- mesclun mix** house apple cider vinaigrette
- biscuit** honey butter

please let your server know of any allergies

64 west 8th alley – eugene, or 97401
541-345-8228
www.partyeugene.com

at party downtown our food is prepared with locally
sourced and organic ingredients. all of the time.
everything is house made including all bread
(from local whole wheat!).

we strongly support ethically grown vegetables and
responsible and humane animal husbandry.
see our farmers/purveyors board for details.

please be assured that your food is prepared with great regard for our planets future and the
impact we can have as a responsible business for its survival.

we appreciate your business and hope that you have an enjoyable experience.

party!