





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	
bay shrimp hush puppy, collard kimchi tartar sauce	7
fava bean toast fava house raw milk fromage blanc puree, fava rhubarb vinaigrette, nasturtium	8
clafouti beaufort d'ete (prince of gruyere) spinach, pickled asparagus, chive	8
steamed mussels mezcal, fennel, lime, smoked strawberry buttered baguette	11
salads	
smoked beet, blue cheese yogurt, pickled rhubarb, arugula, shoe string beet	6/10
roast broccoli, date, pecan, spring onion, whey cheese, sherry vinegar, pecan oil	8
kale caesar, house anchovy cured smelt, garlic crouton, parmesan cheese	6/10
smoked salmon salad hearts of butterhead, sherry vinegar, cucumber, sun gold cherry tomato, crisp salmon skin, thai basil, mint	11
larger plates	
organic beef burger 1/3 pound of Deck Family Farm Beef	12
smoked mushroom veggie burger house made	11
both 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 3
add house bacon fried chicken southern style sweet tea brined Phoenix Farm chicken, two sides, white barbecue sauce	3 13/17/21
(we believe the best fried chicken is cooked slow and low so that's what we do. Please allow 20 minutes.)	
pan roasted duck breast, stewed short grain brown rice, marinated morels, english shelling peas	21
market fresh fish, house blackening spice, hominy fava bean succotash, charred cucumber, yogurt	mp
pimento cavatelli house made & hand rolled pasta, milk braised zucchini puree, grilled mustard greens, parmesan crisp, green onion, marinated pimento peppers	18

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

the kitchen. please let your server know if you have time constraints or food allergies beverage pairing

25/person

.50

house HOT sauce, butter, apple ketchup or white barbecue sauce

sides 3

jo jos smoked, lightly breaded & fried potatoes, apple ketchup
house salad, house red wine vinegar, olive oil
southern greens mixed spring greens, rib tip stock, pepper vinegar
quinoa salad (our take on Phil's mom's recipe), pesto, castelvetrano olive, toasted pumpkin seed, parm
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

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!