

# PARTY DOWNTOWN

RESTAURANT • BAR • CATERING

## party classics

<b>bread plate</b> variety of house made bread, house cultured butter	5
<b>party pickles</b> assorted seasonal pickled vegetables	5
<b>son in law egg</b> deep fried hardboiled egg, blackberry caramel, fried shallot, cilantro	4
<b>gnocchi tots</b> house made deep fried potato dumplings, seasonal fruit ketchup and white barbecue sauce	7

## smaller plates

<b>fried green tomato pakora</b> , goat feta ranch, onion ash, fried chickpea	8
<b>smoked oyster dip</b> , purple potato chips, seasonal vegetable crudite	9
<b>charred brie fermier</b> , pie crisp, groundwork organics roast grapes, purple flower confetti	8
<b>blistered padron peppers</b> , pimento cheese, currant jelly	8
<b>miso seared albacore</b> , corn cream, marinated chanterelle, agretti, served chilled	9

## salads

<b>smoked beet</b> , blue cheese yogurt, pickled blueberry, arugula, shoe string beet	7/11
<b>kale caesar</b> , house anchovy cured smelt, garlic crouton, parmesan cheese	7/11
<b>smoked salmon salad</b> butterhead lettuce, sherry vinegar, cucumber, cherry tomato, crisp salmon skin, basil, mint	12

## larger plates

<b>organic beef burger</b> 1/3 pound of Deck Family Farm Beef	13
<b>smoked mushroom veggie burger</b> house made	12
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 pimento cheese	2
add house bacon	3
<b>fried chicken</b> southern style sweet tea brined Phoenix 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>	14/18/22
<b>flat iron steak</b> , cornbread, heirloom tomato, peach, white truffle butter, dill	22
<b>market fresh fish</b> , bay shrimp, tomato gravy, blackened green beans, cauliflower grits, garlic chive, parsley	mp
<b>zucchini "noodle" bowl</b> shiitake ginger broth, roast maitake mushroom, pickled shiitake, sesame seaweed salt, chili oil, sour corn, soft egg, green onion	18

<b>kitchen's choice:</b> 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
<b>beverage pairing</b>	25/person

house butter, ketchup or white barbecue sauce

.50

## sides 4

<b>jo jos</b> smoked, lightly breaded & fried potatoes, seasonal fruit ketchup
<b>house salad</b> , house red wine vinegar, olive oil
<b>green chili purple potato salad</b>
<b>cherry tomato salad</b> , pesto vinaigrette
<b>biscuit</b> , bacon honey butter

please let your server know of any allergies  
lane county would like you to know that they think consuming certain items raw or undercooked could potentially be harmful

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!**