

and tea bar. Vegan options available. Some OG/LG. 8 am-7 pm All major cards. \$.

SUNDANCE NATURAL FOODS

748 E. 24th Ave. 343-9142.
Vegetarian (mainly vegan) organic buffet: Salad bar, prepared salads, raw food dishes, hot entrées, soups and chili. Also whole grain organic cookies, cakes and other treats, with wheat-and gluten-free options. Organic coffee and tea. OG/LG. Wheelchair accessible. 7 am-11 pm daily. All major cards. \$.

WICH HOUSE, THE

840 Willamette St. 434-9424.
Sandwiches, soups and salads. Homemade breads, home-cooked lunch meats and soups made from scratch. Beer on tap and wine. Vegetarian entrées. Some OG/LG. 10:30 am-6 pm M-Sa. MC/V. \$-\$\$.

Food Carts

ALBEE'S N.Y. DOGS

Olive & Broadway. 344-0010.
Quarter-pound all-beef franks (\$4) in hoagie rolls. Toppings – as many as you want – include sauerkraut, sweet and dil relish, jalapeños, shredded cheddar, onions and bacon bits. Cans of soda, bags of chips. 9 pm-3 am W-Sa. No cards. \$.

ALEXANDER'S GREAT FALAFEL

13th and Kincaid.
Serving lunch: Falafel, hummus, tabouli, vegan and kosher entrées. Free lemonade with all food orders. Some OG. 11 am-4 pm M-F. \$.

BBQ KING

See Barbecue

BIG RED CART, THE

Kesey Plaza, Broadway & Willamette.
Serving English cuisine and New York and Chicago-style street food: bangers and mash, pea salad, beef brisket. 11 am-3 pm M-F plus some evening and event hours.

BLAZING CHEF, THE

River Road & Chambers. 221-0129.
Saturday Market, 8th & Oak, through Nov. 13. 686-8885.
www.eugenessaturdaymarket.org
Fish and chips, salads, coffee, sandwiches. Saturday Market: 10 am-5 pm Sa. River Road: 7 am-7 pm M-F, 8 am-7 pm Sa & Su. MC/V. \$-\$\$.

BLISS CART

Roaming in summer. 345-0020 ext. 303.
A pedal-powered ice cream cart selling Luna & Larry's Coconut Bliss, a locally made, vegan ice cream. Organic, fair trade, gluten-, soy- and dairy-free Bliss bars and ice cream sandwiches. Cash only. \$.

CART DE FRISCO

Oakway Center.
UO Bookstore.
Serving lunch: Charbroiled Frisco chicken sandwich, salad, Thai noodles or skewer with home-made sauces and seasoning. A Eugene original recipe. Oakway Center: 11 am-3 pm M-Sa. Campus: 11 am-3 pm M-F. No cards. \$.

★ Best Food Cart

CARTE BLANCHE SOUP CART & CATERERS

E. 14th Ave. & Kincaid, PLC, UO. 554-9088.
Kesey Plaza, Broadway & Willamette.
www.cbsoup.com
Offering more than 80 varieties of soup, serving four varieties every day. From three cheese tomato to Bangkok sweet potato, Carte Blanche specializes in both the unique and the traditional. Also offering baguette sandwiches, Caesar and mixed garden salads, homemade cookies, beverages and more. Campus: 11 am-4 pm M-F (during school year). Kesey Plaza: 11 am-3 pm starting June 15. \$.

CHIC'N SHACK

6th and Lincoln. 232-6255.
chicnshack.blogspot.com
Serving lunch: Wraps and salads, including souvlaki, Gusto Alfredo, Famous Chipotle Mango,

Sedona salad, quesadillas and more. Weekly special wraps. Hot and cold beverages. Call ahead for pick-up. 11 am-3 pm M-F. \$.

CORNBREAD CAFÉ

112 E. 13th Ave. (13th & Oak.) 505-9175.
"Vegan comfort food" menu includes Southern-fried tofu, mac 'n' cheese, sandwiches, sides and more. 11 am-3 pm Tu-Sa, 5 pm-8 pm F. \$.

D'LISH

Kesey Plaza, Broadway & Willamette.
Serving comfort-food inspired fare: mac and cheese wrapped in a tortilla and deep fried, teriyaki turkey burger and more. 11 am-3 pm M-F plus some evening and event hours.

DEVOUR

Roving; Saturday afternoons at Oakshire Brewing; Saturday evenings at Nib. 556-0829.
www.devoureugene.com

Serving lunch and Saturday dinner: three sandwiches, daily soup, beverages. Check website for weekly menu and delivery schedule. 11:30 am-3 pm M-F; noon-4 pm and 5 pm-9 pm Sa. Cash only. \$

★ Best Food Cart, Third Place

DRUMRONGTHAI

6th Ave. & Blair Blvd..
Serving lunch and dinner: Thai staples, including pad Thai and pad see ew. Vegetarian options. Small seating area. 11 am-8 pm Su-Th, 11 am-8:30 pm F & Sa. Cash only. \$.

FIELD TO TABLE CATERING

See Northwest

GARBANZO GRILL

394 Blair Blvd.
www.garbanzogrill.com
Vegetarian and vegan fare including veggie burgers, vegan gyros, BBQ, mac and cheese, falafel, gluten-free options and more. 11 am-2 pm and 3 pm-7 pm Tu-Su.

GIN GEE'S FALAFEL

8th & Oak St. 938-3020.
Falafel sandwiches, combo specials, baklava. All vegetarian, no meat. 11 am-4 pm M-F. No cards. \$.

LONGCHES TO GO

901 River Rd. 461-7920.
Tacos, laquitos, tostadas, quesadillas, chilaquiles and much more. Asada burritos, sopes, enchilada plates. Vegetarian options. Call ahead for pick-up orders. 11 am-9 pm M-Sa, 11 am-5 pm Su. \$.

NOSH PIT

8th & Olive.
thenoshpit.com
Global street food. 11 am-2 pm Tu-F. \$.

RAW LOVE

Kesey Plaza, Broadway & Willamette.
Serving organic and raw entrées and desserts, including "rawzaqa," zucchini noodles with marinara, and raw cheesecake. 11 am-3 pm M-F plus some evening and event hours.

SAIGON STREET CART

2nd & Van Buren, across from Ninkasi Brewery 550-9292
Specializing in banh mi, traditional Vietnamese sandwiches served on French rolls and including hoisin-braised pork, pork/ham and tofu options, garnished with pate, pickled carrots, radishes, cilantro and more. Also serving lemongrass chicken, and such sides as pate, chips, pickles and Asian beverages. 11 am-3 pm M-F. No cards. \$-\$\$.

SCIACCA'S FOCACCIA

Farmers Market, 8th & Oak. 285-6334.
Locally baked in FOOD for Lane County's kitchen using local ingredients. Offering a variety of regular and seasonal flavors including Scarboro Faire, With Love From Vesta, Thai Pyro and more. Salt from Olive Grand, local beers in the hydration, self-grown herbs. Saturdays at Lane County Farmers' Market.

VIVA! VEGETARIAN GRILL

12th & Willamette. 595-8482.
Grilled veggie dogs, soygages, vegan cheesesteaks and tempeh ruebens. Gluten-free options. Organic tea, coffee and juices. All vegan menu. Some OG. 11 am-4 pm M-F. Cash only. \$.

★ Best Food Cart, Second Place

WYLIE'S FOOD CARTÉ

2836 W. 11th Ave. 731-9565.
Serving lunch and dinner: Organic chicken and lamb skewers, Hawaiian shrimp plate, pita sandwiches. Vegetarian options. Some OG/LG. 11 am-6 pm M-F. \$. Cash only.

Indian

BOMBAY PALACE

880 E. 13th Ave. 343-1443.
Wide range of authentic Indian meat, seafood, vegetarian and vegan dishes. All-you-can-eat buffet Monday through Friday. Student special punch card (buy nine entrées, get the 10th free). Some LG. 11 am-8: 45 pm M-F, noon-8:45 pm Sa, 5 pm-8:45 pm Su. MC/V. \$\$.

EVERGREEN INDIAN CUISINE

1525 Franklin Blvd. 343-7944.
Serving lunch and dinner, traditional Indian dishes. 11:30 am-2:30 pm and 5 pm-9:30 pm daily. MC/V. \$\$-\$\$\$.

POPPI'S ANATOLIA

992 Willamette St. 343-9661.
Serving lunch, dinner: Half the menu is Greek, half is Indian. Kotta Psiti (Greek roasted chicken), thali platter (selection of Indian vegetable dishes), vegetarian soups and entrées, Greek salad. Wine, beer. Reservations for 5+. Lunch M-Sa, dinner nightly. MC/V. \$\$.

★ Best Mediterranean

TASTE OF INDIA

2495 Hilyard St. 485-9698.
844 E. 13th Ave.
Authentic Indian cuisine for vegetarian and non-vegetarian palates. Freshly baked and stuffed roti. Buffet lunch and dinner specials. Tandoori chicken, lamb, seafood. Salads. Take-out.

International

BRUNO'S CHEF'S KITCHEN

3443 Hilyard St. 687-CHEF (2433).
www.brunoschefskitchen.com
Bruno shops at local markets daily, seeking the freshest quality ingredients to create a progressive, exquisite cuisine. Bessie serves with an equally special flair. Menu changes weekly and can be found on restaurant website. Some OG/LG. Wheelchair accessible. 5-9 pm Tu-Sa. MC/V/AE. \$-\$\$\$\$.

CAFÉ COCONUT

4419 W. Commerce St. (Inside Space Age.) 689-0111.
Serving breakfast and lunch: Gyro breakfast pita, biscuits and gravy, pastrami breakfast pita, falafel, shawarma, cheeseburger, portobello pita and more. Sides range from crinkle-cut fries to hummus and tzatziki. Thai coffee and tea, cookies, coconut ice cream and other treats. 7 am-5 pm M-F, 11 am-5 pm Sa. V/MC/D. \$.

CAFÉ LUCKY NOODLE

207 E. 5th Ave. 484-4777.
www.luckynoodle.com
A locally owned, upbeat and contemporary global noodle house that features Italian and Thai cuisine on one dynamic menu. Award-winning specialty cocktails, homemade pasta and gelato, espresso and late night full dinner menu. Serving lunch, dinner and weekend continental brunch. Some OG/LG. Wheelchair accessible. 11 am-midnight daily. Brunch 9 am-2 pm Sa & Su. MC/V/AE. \$\$-\$\$\$\$.

★ Best Cocktails, Second Place

Chopped Kale Salad

FROM HEY BAYLES! FARM

Farms with farmstands and CSAs often have a plethora of recipes using the ingredients they grow. Shannon Poynter of Hey Bayles! farm shared this recipe, which she got from her grandmother, who is now 88 years old. “One of the biggest gifts my husband gives me each year is a greenhouse full of kale and collards,” says Poynter. “I love knowing I can feed my family all winter on these fabulous greens.” Poynter prefers lacinato, or Tuscan kale, and also suggests using a pizza cutter to make short work of removing the leaves from the stems. This vibrantly colored salad is “flexible, healthy and very popular,” she says. If you don’t have kale, try it with other greens, and vary the marinating time depending on their tenderness. You can vary the type of nuts (try walnuts, pecans or hazelnuts) and also the dried fruit (currants, raisins, dates).

2 bunches kale
1/2 cup toasted pine nuts
1/2 cup dried cranberries (unsweetened)
1/4 cup fresh lemon juice
1/4 cup good olive oil
1 tsp. honey
kosher salt and pepper as desired
1/4 cup grated parmesan (optional)
salt and pepper to taste.

Remove the stems from the kale (a pizza cutter works great for this). Chop kale finely, chiffonade style (thin ribbons). Mix the lemon juice, oil and honey in a bowl (heating the honey a bit eases incorporation). Toss with the kale and the cranberries. Let sit for at least 30 minutes, though all day is fine as well — this marinates the kale, breaking it down slightly.

When ready to serve, toast the pine nuts and toss them into the kale with the cheese, if desired, and season to taste.

PRESENTING

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