

NIB MODERN EATERY

769 Monroe St. 485-1269.
A small restaurant currently featuring a rotating European menu and serving plated desserts made with intense creative spirit. Some OGLG. 6 pm-11 pm W & Th, 6 pm-midnight F & Sa, Sunday brunch 10 am-3 pm. All major cards. \$\$.

PACIFIC GRILL

205 Coburg Rd. (Red Lion Hotel). 342-5201.
Full service restaurant serving continental and American cuisine. LG. Wheelchair accessible. 6 am-2 pm & 5 pm-9 pm M-Th, 6 am-10 pm F-Su. Misty's Lounge open daily. All cards. \$\$\$.

RABBIT BISTRO & BAR, THE

2864 Willamette St., Suite 300. 343-8226.
Bistro menu served from lunch through dinner featuring local, sustainable produce. French onion soup, niçoise salad, mussels, braised lamb, trout and more. No substitutions or separate checks. Some OGLG. 11:30 am-10 pm daily. All major cards. \$\$.

RATATOUILLE

2729 Shadow View Dr. (Crescent Village). 344-0203.
www.ratatoouillebistro.com

Ratatoouille's recent move comes with a menu expansion — the formerly vegetarian restaurant is now serving meat, fish and poultry. Chef Eric Bertrand focuses on traditional French recipes using Oregon ingredients. Ratatoouille is committed to "organic, local, fresh ingredients, striving for both environmental harmony and delicious flavor." OGLG. Serving breakfast, lunch and dinner daily. MCV/D. \$\$\$\$.

SUPREME BEAN COFFEE COMPANY

2864 Willamette St., Suite 500. 485-2700.
Serving breakfast, brunch, lunch and dinner. More than just coffee drinks are offered at this bistro in South Eugene's Woodfield Station. Paris-style crepes, Sweet Life desserts and panini sandwiches await in flower-filled surroundings. Beer, wine and free live music. Some OGLG. 6:30 am-6 pm M-Th, 6:30 am-8 pm F, 7 am-6 pm Sa & Su. MCV. \$.

VINTAGE, THE

837 Lincoln St. 349-9181.
Serving lunch, dinner, weekend breakfast: Sweet and savory crepes, fondue, sandwiches, salads, appetizers and more. Intimate atmosphere in a cozy house built in 1873. Outdoor seating. Live music on weekends. Cocktails and local beers Vegetarian entrées. Open at 11 am weekdays and 9 am weekends. MCV. \$.

★ Best Burger & Brew, Third Place

Delis

AQUILA & PRISCILLA'S

1843 Pioneer Pkwy. East, Springfield. 744-1700.
www.aquilaandpriscillas.com
Serving breakfast, lunch, dinner. Upscale atmosphere with quick cuisine: hot pastas, sandwiches, gourmet soups, garden fresh salads. Vegetarian entrées. Full espresso bar and baked goods. Fireplace and comfy seating, meeting room, free wireless internet. 7 am-8 pm M-F, 8 am-8 pm Sa. MCV. \$.

BARRY'S ESPRESSO BAKERY & DELI

2805 Oak St. 343-6444.
804 E. 12th Ave. 343-1141.
Serving Jewish & N.Y. bakery style food: challah, rye, bialys, knish, cheesecake, black & whites, matzo ball soup, Hungarian mushroom, creamy tomato and many others. Deli sandwiches, quiche, the breakfast sandwich, breakfast sweets, all day treats, all made in-house. Serving organic coffee and espresso. Wheelchair accessible. Oak St. hours: 6:30 am-6 pm M-Sa, 7:30 am-5 pm Su. Campus hours: 7 am-midnight M-F, 11 am-midnight Sa, 10:30 am-6 pm Su. Some cards. \$.

BIER STEIN, THE

345 E. 11th Ave. 485-2437.
Serving lunch and dinner: Soup, salads, sandwiches, grilled panini and appetizers. Vegetarian entrées. Try one of more than 1,000 bottles of beer or one of ten beers on draft. Selected Oregon wines also available. 11 am-11 pm M-Sa, 4 pm-11 pm Su. MCV. \$\$\$.

BIG TOWN HERO

1810 Willamette St. 345-3838.
3215-A W. 11th Ave.
Hot and cold sandwiches made on handmade white, wheat and onion bread. Soup, salad and panini sandwiches. Specializing in office party events. 10 am-8 pm M-F, 11 am-7 pm Sa & Su. V/MC/AE. \$.

BROADWAY, THE

See American



TODD COOPER

THE HUMBLE BEAGLE'S Shakshuka

- olive oil
- 1 yellow onion, chopped
- 8 garlic cloves, minced
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tbsp paprika
- pinch of red chili pepper flakes
- 1 28 oz can whole peeled tomatoes
- 8 eggs
- 1/2 cup feta
- 2 tbsp chopped flat-leaf parsley
- kosher salt and fresh ground pepper to taste
- bread or pita for bowl cleaning

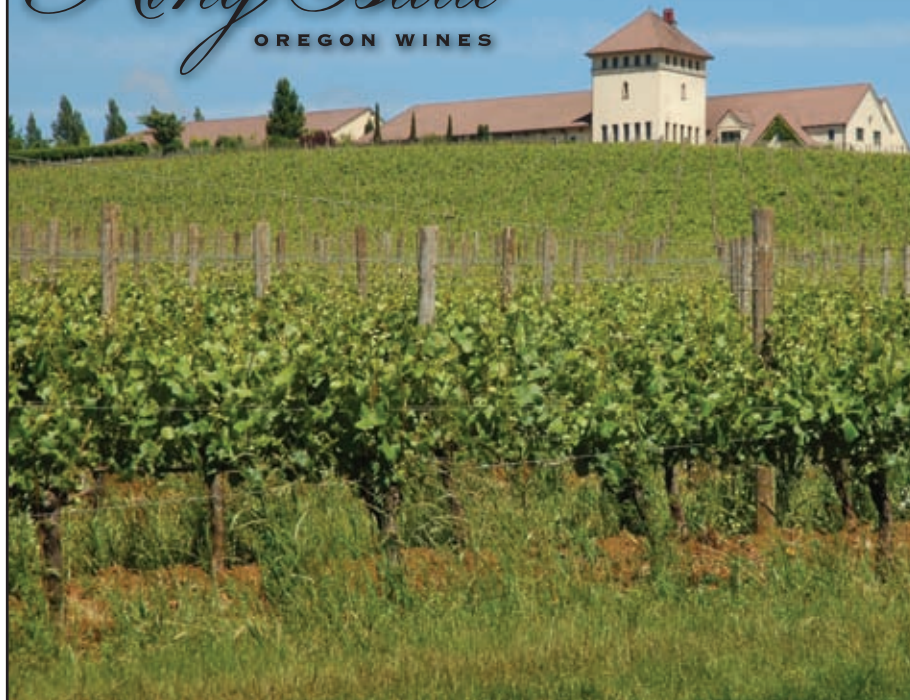
Coat large skillet with oil and heat over medium-high heat. Add onions and a pinch of salt and caramelize. Add garlic, cumin, coriander, chili pepper and paprika, and cook, stirring frequently, until garlic begins to color.

Roughly chop the tomatoes, then add them along with their liquid to skillet along with 1/2 cup water, reduce heat to medium-low, and simmer, stirring occasionally, until thickened slightly. (Sauce should remain fairly "soupy.") Season with salt and pepper.

Crack eggs over sauce so that eggs are evenly distributed across sauce's surface. Cover skillet and cook until yolks are just set. Using a spoon, baste the whites of the eggs with tomato mixture, being careful not to disturb the yolk. Sprinkle shakshuka with feta and parsley and serve with bread or pita for dipping.

King Estate

OREGON WINES



Seasonal. Local. Organic!
Open for Lunch, Dinner, Wine Tasting,
Tours and Weekend Brunch

*The Restaurant at King Estate offers
exquisite cuisine in a spectacular setting.
Our menu is based on ultra-local, seasonal
produce, much of it grown within sight of the
kitchen door, and designed to complement
our array of award-winning wines.*



80854 Territorial Hwy, Eugene
Call or check our website for hours
800-884-4441 | www.kingestate.com

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Corporate Meetings • Private Events

Eat at
Studio One
Cafe

Famously Fabulous French Toast plus Incredible Eggs Benedict

Fresh local foods

check us out on facebook 

Open 7am - 4pm daily • 541-342-8596 • East 19th Ave. & Agate • Behind the UO track