

MARCHE & LE BAR

296 E. 5th Ave. (5th St. Market). 342-3612.
Serving breakfast, lunch, dinner, weekend brunch, elegant dining room menu or casual bar menu & cocktails feat. local, organic, seasonal ingredients w/French flair, menus change w/seasons, wood-fired oven, exhibition kitchen, catering, vegetarian options, wine, beer, full bar, patio seating, reservations. 8:30am-12am M-Sa, 8am-12am Su. All major cards. \$\$\$-\$\$\$\$.

★ BEST RESTAURANT (2ND)

MARCHE MUSEUM CAFE

Jordan Schnitzer Museum of Art, UO. 346-6440.
Seasonally changing menu, breakfast pastries, granola, soup, panini, sandwiches, salads, desserts, wine by the glass, beer, take-out, box lunches & catering available. 8:30am- 4pm Tu, Th & F, 8:30am- 7pm W, 11am-4pm Sa-Su. All major cards. \$.

PARTY DOWNTOWN

55 W Broadway, 345-8228.
★ BEST NEW RESTAURANT, BEST NEW BUSINESS (3RD)

RENNIE'S LANDING

1214 Kincaid St. 687-0600.
Across from UO. Serving breakfast, lunch, dinner: Chicken, fish, pasta & vegetarian specialties. Buffalo, free range & Gardenburgers. Salads & homemade soups. NW micros & full bar. Two outdoor decks. Daily specials & happy hour. Minors welcome until 3pm. Wheelchair accessible. Breakfast begins 7:30am M-F, 9am Sa-Su. Extended breakfast hours Sa & Su. Food served until last call. MC/V/AE/D. \$.

OAK STREET SPEAKEASY

915 Oak St. 284-4000.
oakstreetspeakeasy.com
Upscale, artisanal bar menu, using as much local, organic food as possible. Naturally raised local meats, vegetarian, vegan, dairy-free & gluten-free options. No deep-fried food. All menu items under \$9. Full menu 8pm-2am. Phone orders welcome. Full bar & amazing specialty drink menu \$5-\$8, wide range of local microbrews. 21 & up. Disabled access w/elevator. Free wi-fi. 8pm-2:30am Tu-Sa. Some CO, V, LP, V/M/AE. \$.

OUR DAILY BREAD RESTAURANT

88170 Territorial Rd., Veneta. 935-4921.
ourdailybreadrestaurant.com
A full Northwest dining experience featuring hand-crafted, regional cuisine, fine local wines & microbrews in a family owned & operated restaurant. Serving breakfast, lunch, dinner & Sunday brunch. Specializing in private parties & hosting special events. Catering available. Some OG/LG. Wheelchair accessible. 7am-3pm M & Tu, 7am-8pm W-Sa, 10am-8pm Su. MC/V/D. \$-\$\$\$\$.

SIXTH STREET GRILL

55 W. 6th Ave. 485-2961.
An exceptional selection of Northwest cuisine, cocktails, beer & wine served to you in an inviting atmosphere. Daily specials. Breakfast served on Sundays 9am-2pm. Generous portions! Trivia night Thursdays. 9am-9pm Su, 11am-9pm M, 11am-11pm Tu-W, 11am-midnight Th-Sa. All major cards except Diners Cards. \$\$-\$\$\$.

Gluten-Free Heaven

Hot Mama's Wings



420 West 13th Ave
541-653-9999

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wanderinggoat.com

OPENS EARLY
CLOSES LATE

Pulled Pork

FROM WHIRLED PIES

Pizza places featuring barbecued chicken pizza on the menu are a dime a dozen. But as delicious as that is, Whirled Pies does not approach pizza in the most traditional way. "I wanted something more unique than barbecue chicken," says Eowyn Bondurant, one of three owners of the popular Monroe Street eatery, along with Laurel Bui and Kaj Kaldahl. The Monroe Street pie features savory pulled pork, red onion, pineapple and cilantro.

The restaurant offers bicycle delivery, which numerous nearby residents take advantage of, though on occasion it does take some time for it to arrive. And it truly is a family affair — Bui and Bondurant grew up together as childhood friends in Astoria; Bondurant and Kaldahl are partners with three kids; Bui has two kids, and they all work at the restaurant in some capacity.

Don't expect to see much Whirled Pies advertising. One of their philosophies is to use their money for supporting other local businesses and donating to charity. "We buy local," says Bondurant. "And our advertising budget is donations to kids sports teams, gay rights, bicycle rights and other local causes," Kaldahl says.

For Bondurant and Bui, owning a restaurant has been a long-term goal since Bondurant first began attending culinary school. They started out with a fish taco food booth, but Bondurant determined that pizza could meet all of her culinary goals: fresh food featuring local produce, meat and seafood and homemade ingredients. "You can put anything on a pie," enthuses Bondurant. "We make everything ourselves. I wanted to make all of the sauces, we caramelize our own onions, we make our own sausage ... anything that we can make ourselves we make ourselves." Happy hour, from 3 to 6 pm each day, is a good time to pop in for a \$1 cheese slice with the option of adding toppings for 25 cents.

6 pounds pork butt
4 cups ketchup
1/2 cup apple cider vinegar
1/2 cup water
1 large chopped onion
12 cloves garlic, chopped
2 tablespoons chili powder
2 tablespoons Worcestershire sauce

Place all ingredients in a crockpot and cook on high for about 10 hours. If it needs to cook longer, cook on low.



PHOTO BY TRASK BEDORTHA



SOUP NATION

525 HIGH STREET
EUGENE
541.683.1999