

LUNCH @

# Ax Billy

SOUPS AND SALADS

CAESAR | 9  
Romaine, croutons, cured egg yolk, parmesan

AX BILLY | 12  
Mixed greens, cranberry, hazelnut, goat cheese, apple

ROASTED BEET SALAD | 14  
Red beet, golden beet, chioga beet, mandarin orange, candied walnuts, goat cheese vinaigrette

HOUSE | 8  
Mixed greens, carrot, cucumber, red onions, tomato

COBB | 16  
Grilled chicken, tomato, bacon crumble, blue cheese, scallion, egg, cucumber, olives, avocado ranch dressing

Clam Chowder - Bowl | 8 | Cup | 5

Soup Du Jour - Bowl | 8 | Cup | 5

WOOD OVEN PIZZA

MARGHERITA PIZZA | 14  
Fresh basil, fresh mozzarella, red sauce

WILD MUSHROOM PIZZA | 16  
Local mushroom, goat cheese, mozzarella, herbs, red sauce

PEPPERONI PIZZA | 14  
Pepperoni, mozzarella, red sauce

COMBINATION PIZZA | 17  
Pepperoni, red onion, sausage, mushroom, black olive, mozzarella, red sauce

IMPOSSIBLE PIZZA | 18  
Impossible “meat”, wild mushroom, red onion mozzarella, red sauce

BBQ CHICKEN PIZZA | 16  
House BBQ, red onion, green onion, cheddar, mozzarella

Bread & Butter Available  
Upon Request

Add to any Salad

- Chicken | 5
- Salmon | 9
- Impossible “meat” | 8
- Pork Belly | 5
- Tempeh | 5

TACOS

MOJO PORK | 12  
Curtido, cotija, pickled red onions, cilantro

IMPOSSIBLE | 14  
Impossible “meat”, black bean corn salsa, cabbage, onion, goathorn pepper romesco

BLACKENED SALMON\* | 13  
Mango salsa, cilantro, cabbage

ENTREES

TEMPEH BOWL | 14  
Marinated tempeh, mixed greens, romesco, seasonal vegetables, avocado

CUBAN | 14.5  
Mojo pork, local nitrate free ham, swiss, dijon, pickles, garlic aioli, torte

CHICKEN SANDWICH | 14  
Bacon, lettuce, red onion, swiss, avocado ranch, tomato, torte

STEAK FRITES\* | 21  
Flank steak, chimichurri, fries, greens

SALMON | 19  
Squash, gnocchi, brown butter, sage, beurre blanc

ROASTED CHICKEN | 18  
Crispy polenta, foraged mushrooms, thyme jus

ARTICHOKE RAVIOLI | 18  
Garlic, shallot, tomato, basil and cream sauce

THE BILLY BURGER\* | 13  
1/2 lb beef patty lettuce, onion, tomato, garlic aioli, brioche

A 20% gratuity will be added to parties of six or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*



Looking for an event space? We are local, family owned and have been servicing Eugene since 1985. With multi room venue space we can host any variety of events from business meetings to receptions.

If you are interested in hosting an event with us, we would love to have you.

Please email [Conference@downtownac.com](mailto:Conference@downtownac.com) or ask your server for more details.

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“We, as an organization, strongly believe in preparing the highest quality of ingredients for our customers. You will find that all of our meats are ethically cared for and our produce is 100% organic.

We cherish health and wellness and by doing so we try our best to accomodate the needs of any dietary restrictions. If you have any requests, please ask and we will do our best.

Our success is reliable upon you and our purveyors, so we want to give a special thank you for joining us today and a shoutout to all of our providers:

Draper Valley, RR Ranch, Deck Family Farm, Lochmead Dairy, Newman's Fish, Charlie's Produce, Long's Meat Market, Local Coast Seafood, Emerald Fruit & Produce, Nicky USA, Glory Bee Honey, Ocean Beauty, Pacific Coast Fruit”

-Thomas Pasko, Food & Beverage Director