

## SIGNATURES & FAVORITES

### ÆBLESKIVER

*Danish Pancakes*

Served with your choice of two lemon curd\*,  
lingonberry jam,  
or apple butter

Add maple syrup - 2.50  
(V)

6 PIECE ORDER - 15

OR

4 PIECE ORDER - 9



### \*PYTT I PANNA

*Swedish Hash*

Yukon gold potatoes, sweet peppers & scallion  
topped with two soft baked eggs\*  
Served with Nordic rye toast or gluten-free toast

House smoked trout - 16

OR

Braised beef - 15

OR

Roasted delicata and brussel sprouts - 15

(V)

### \*CLASSIC TWO EGG - 16

Two soft baked eggs, choice of bacon or sausage,  
choice of raggmunk, Jannsen's temptation, or griddle  
cake, Nordic rye or gluten-free toast

### \*LEFSE - 15

*Norwegian Potato Crepe*

Check with server for details.  
served with two soft baked eggs and a salad



### FÖLORADE ÄGG

*Lost Eggs*

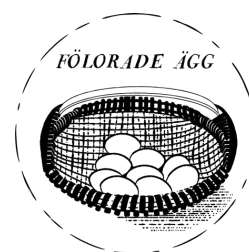
Two eggs in a bed of creamed spinach topped  
with your choice of ham or squash and brussels, under a  
pecorino and panko crust and served with Nordic rye or  
gluten-free toast

Shaved smoked ham - 15

OR

Roasted delicata and brussel sprouts - 16

(V)



### \*BREAKFAST SANDWICH - 16

Open faced on Lovejoy levain, havarti, two soft baked  
eggs, blaukraut, mixed greens, hazelnuts, and delicata  
in Lingonberry merlot vinaigrette

Add ham or bacon - \$3

### \*UUNIPUURO - 9

*Traditional Finnish Oven Porridge*

Savory - Sautéed blaukraut. Add two soft baked eggs  
+\$4.50

Or

Sweet - Apple butter, served with cardamom milk

## SWEETS & SIDES

### GRANOLA PARFAIT - 5

Icelandic yogurt, lingonberry jam,  
house made granola  
(GF)

### RAGGMUNK - 5

Potato Pancake  
(GF)(V)

### SAUTEED GREENS - 6

Swiss chard, chiffonade kale, green  
cabbage.  
(GF)(V)

### SPICED APPLE GRIDDLE CAKE - 6

Served and maple syrup  
(V)



### JANNSEN'S TEMPTATION - 6

Potato gratin of anchovy cream, onion and  
garlic.  
(V)

### SAUSAGE - 6

House-made pork sausage patties  
(GF)

### APPLEWOOD SMOKED BACON - 6

Four pieces  
(GF)

### BAKED GRAPEFRUIT - 5

Topped with brown sugar and sliced almond  
(GF)(V)

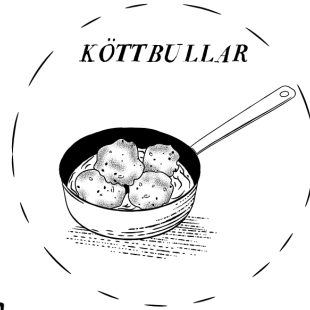
# LUNCH SPECIALITETER

## KÖTTBULLAR - 17

*Broder's Traditional Swedish Meatball*

Sherry cream sauce, served with Janssen's temptation or side salad, Nordic rye toast and lingonberry

*On a house made bun - 18.50*



## TUNNBRÖDSRULLE - 15

*Hot dog*

Olympia Provisions beef frank, potato pancake, skagan bay shrimp salad, pickles, and housemade mustard wrapped in a lavash flatbread

Served with Janssen's temptation or side salad

## NORD BORD - 17

Hard boiled egg, havarti, Danish bleu, apple tart, smoked ham, rye toast, warm potato salad, crackers

## FISKBRÄDA - FISH BORD - 17

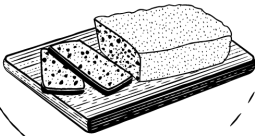
*A smörgåsbord of fine fish*

Pickled herring fillets in wine sauce, Skagan bay shrimp salad, House smoked trout. Served with Nordic rye & knäckebröd with mustard sauce, dill cream & pickles

*Perfect for sharing*

### SMØRREBRØD

*Danish open-face sandwich eaten with a fork and knife*



## SMØRREBRØD

*Traditional Scandinavian open-faced sandwiches on Nordic rye toast*

Served with warm potato salad

### FISK

*Cold fish is enjoyed as an appetizer in Nordic countries, commonly Trout, Char, & Herring*



## RØKT BETESALLAD - 15

Smoked beets, Granny Smith apple, celery, and hazelnuts.

## HOUSE-CURED GRAVLAX - 17

Housemade mustard sauce, skagan bay shrimp salad, radish, house cured gravlax & chives

# SALLAD & SOPPA

## RADDICCHIO CAESAR - 15

House smoked trout, pecorino romano, rye crouton, lemon

## HOUSE SALAD - 13

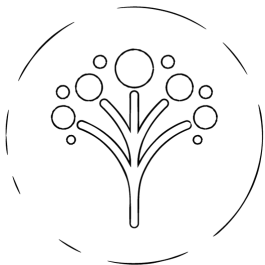
Chiffonade kale, pear, danish bleu cheese, and roasted hazelnuts, in a red wine vinaigrette

(GF)

## DAILY SOUP

Cup of soup - 7

Bowl of soup - 10



### **Broder's Nordic Market**

*A variety of unique gifts! Including plants, books, pastries & specialty beverages.*



Please make your server aware of dietary restrictions and food allergies

\*Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness