

SIGNATURES & FAVORITES

ÆBLESKIVER

Danish Pancakes
Served with house-made lemon curd & lingonberry jam
Add Breakfast Syrup, or Apple Butter - 1

6 PIECE ORDER - 14 OR 4 PIECE ORDER - 10

(V)



Norwegian Potato Crepe Check with server for details on today's preparation

LINGONBERRY



PYTT I PANNA

Swedish Hash

Small cubed potatoes cooked with bell peppers & onions, topped with two soft-baked eggs* & pickled beets.

Served with Nordic rye or gluten-free toast

House-Smoked Trout - 17
OR

Braised Short Ribs & Smoked Ham - 16
OR

Roasted Mushrooms, Squash, Leeks - 15

FÖLORADE ÄGG

Lost Eggs

Two eggs in a bed of creamed spinach topped with your choice of ham or roasted mushrooms, under a parmesan & panko crust served with Lovejoy levain or gluten-free toast



OR

Roasted Mushrooms & Leeks - 15

(V)

BAKADE ÄGG

BREAKFAST SANDWICH

Smoked ham, havarti & marjoram cream topped with two soft-baked eggs* & house-made ketchup served open-faced on Lovejoy levain bread - 15

OR

Roasted mushrooms, leeks & spinach, with havarti and house-made pesto topped with two soft-baked eggs* - 14

(V)

<u>UUNIPUURO</u> - 13

Traditional Finnish Oven Porridge
Two oatmeal cakes served over seasonal compote, topped with toasted coconut and sliced apple, with honey butter and turmeric milk served on the side

Half order - 7

SEASONAL FRUIT FRITTERS - 13

Two fruit fritters, pork apple sausage, two soft-baked eggs* served with sour cream & syrup

SWEETS & SIDES

APPLEWOOD SMOKED BACON - 6

Four pieces

PORK APPLE SAUSAGE - 6
Served with pickled onions and
mustard
(GF)

SIMPLE SALLAD - 5 Frisée, winter radicchio, radish lemon-caraway vinaigrette (V) (GF)

PARFAIT - 6

House-made granola and yogurt parfait with seasonal compote

(V)

PICKLED HERRING - 6

Please inquire for today's preparation

(V) - Vegetarian

We kindly request no substitutions.

TWO SOFT-BAKED EGGS* - 4.50

FRUIT FRITTER - 6
Seasonal fruit fritter served with sour cream & syrup

(V)

RAGGMUNK - 5

Swedish potato pancake served with sour cream and lingonberry jam (GF) (V)

LUNCH SPECIALITETER

All dishes served with a side salad and house pickles

KÖTTBULLAR - 17

Broder's Traditional Swedish Meatballs
Sautéed in sherry cream sauce and served with
Nordic rye and lingonberry jam

SMOKED TROUT RADICCHIO SALAD - 16

Winter radicchio, house-smoked trout, pecorino, breadcrumb, rye cracker, house caesar dressing*, lemon, herbs



<u>TUNNBRÖDSRULLE</u> - 16

Traditional Swedish Hot Dog

Beef frank, potato pancake, shrimp skagen salad,
pickles, and house-made mustard wrapped in
a lavash flatbread

SALMON FISH CAKES - 16

Two cakes of wild-caught Sockeye salmon, served over winter field greens with a lemon-caraway vinaigrette, pickled onions, dill tartar sauce & house crackers

LAMB BURGER - 17

Lamb patty, dill aïoli*, herb chèvre, bibb lettuce on a brioche bun. Served with house-made ketchup

BRODER BORD - 19

Assorted snacks, cheeses, and toast... Great for sharing!

House-cured gravlax*, curried egg salad, chèvre,
havarti, beet-pickled egg, crackers, Nordic rye,
house-made granola parfait

FISK BORD - 24

A smörgåsbord of fine fish... Great for sharing!

House-smoked trout, house-cured gravlax*,
shrimp skagen salad, & pickled herring fillets.

Served with Nordic rye, crackers,
pickles, & house sauces

$SM\phi RREBR\phi D$

Traditional Scandinavian open-faced sandwiches

SMOKED TROUT - 15

House-smoked trout, herbed chèvre, cucumber, red onion

SMØRRE BRØD

LOX & SKAGEN - 17

House-cured gravlax*, skagen shrimp salad, bibb lettuce, house-made mustard sauce, and dill

ÄGG SALLAD - 13

House curried egg salad with red onion, mustard sauce, herbs

(V)



A 20% gratuity will be added to parties of 5 or more

*Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, aïoli contains raw egg. Gravlax (lox) is a cured product and not heat-cooked. Please make your server aware of dietary restrictions and food allergies.

(V) - Vegetarian

We kindly request no substitutions.