LUNCH SPECIALITETER

LAMB BURGER - 18
LAMMBURGARE
House-made bun, with aioli, butter leaf lettuce, chèvre & house-made ketchup. Daily side, potato pancake, side salad or sautéed spinach

SWEDISH MEATBALLS - 18
KÖTTBULLAR
Sherry cream sauce, Nordic rye toast and lingonberry. Served with daily side, potato pancake, side salad or sautéed spinach
On a house-made bun - 19
(GF)

KÖTTBULLAR

SWEDISH HOT DOG - 17
TUNNBRÖDSRULLE
Zenner's beef frank, potato pancake, skagen bay shrimp salad, pickles, and house-made mustard wrapped in a lavash flatbread. Served with choice of daily side, potato pancake, side salad or sautéed spinach

FISH BOARD - 28
FISKTALLRIK
Pickled herring fillets* in wine sauce, skagen bay shrimp salad, house-smoked steelhead & house cured gravlax*. Served with Nordic rye & knäckebröd with mustard sauce, dill cream & pickles

SMOKED STEELHEAD RADDICHIO - 19
CAESARSALLAD
House-smoked steelhead, pecorino romano, buckwheat crumble, lemon, and house caesar dressing
(GF)

MEAT & CHEESE BOARD - 22
SMORGASNORD
Assorted meats and cheeses, salmon mousse, fresh fruit, Swedish cream, hard boiled egg, Nordic rye, knäckebröd & pickles

SMØRREBRØD
Danish open-face sandwiche eaten with a fork and knife

FISK
Cold fish is enjoyed as an appetizer in Nordic countries, commonly Trout, Char, & Herring
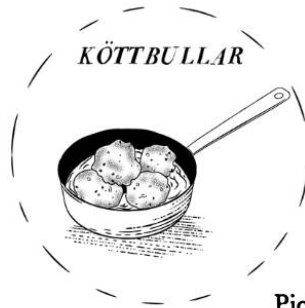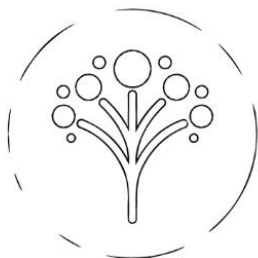
SMØRREBRØD
Traditional Scandinavian open-faced sandwiches on Nordic rye toast
Gluten-free option available

Served with daily side, potato pancake, side salad or sautéed spinach

AVOCADO & SUMMER SQUASH - 15
Avocado, buckwheat crumble, grilled summer squash, herb salad
(VEG)

LOX & SKAGEN - 17
House-made mustard sauce, skagen bay shrimp salad, radish, house-cured gravlax*, topped with microgreens & chives

skål!

Broder's Nordic Market
A variety of unique gifts! Including books, preserves, pastries, home-made snacks, & specialty beverages.

An 18% gratuity is applied to all checks at broder nord, providing a professional and equitable wage for all team members. Thank you for your support and understanding.

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