

# LUNCH MENU

## SHARE

### Skagen (Shrimp Toast)

Shrimp, Crème Fraîche, Preserved Lemon, Golden Caviar, Fresh Dill 17

### Nordic Arancini

Beet Arancini, Black Garlic Aioli, Pickled Carrots 14

### Mushroom & Goat Cheese Bake

Skillet Service, Rye Crisps, Herbs 16

### Smorgasbord

Danish Liver Pâté, Chef's Choice Cheese, Sausage, Pickled Vegetables, Horseradish Mustard, Dill Cream, Toasted Rye & Sourdough Bread 25

**Veg Option** –Sub. White Bean Pâté & Roasted Root Vegetables

## SOUP & SALAD

Add Protein to Any Salad

3 oz smoked salmon \$9, five sauteed shrimp \$10, 4oz filet \$24

### Vichyssoise

Vinegar Potato Sticks, Fine Herbs 8

### Chef's Soup

(Soup Of The Day) 10

### Scandinavian Caesar Salad

Kale, Sourdough Crouton, Radish, Soft-Boiled Egg, Fried Capers, Scandinavian Caesar Dressing 11

### Nordic Niçoise

Mixed Greens, Sliced Radishes, Beet Pickled Eggs, Smoked Salmon, Snow Peas, Green Goddess Dressing 17

### Roasted Beet Salad

Arugula, Toasted Pecans, Herb Goat Cheese, Lemon-Dill Vinaigrette 14

### Arugula & Grapefruit Salad

Honey Poached Grapefruit, Roasted Fennel Dressing, Goat Cheese, Candied Pecans 12

### Strawberry Salad

Macerated Strawberries, Walnuts, Goat Cheese, Strawberry-Poppy Seed Vinaigrette, Spinach, Pickled Shallots 12

## SIDES

**Grain Salad** – with Fresh Herbs, Red Onion, Lemon Vin. 8

**Roasted Radishes** – with Herb Skyr 8

**Parsley Potatoes** 8

**Seasonal Vegetables** 8

**Turnip Slaw** 8

## WEEKDAY LUNCH SPECIALS (11-2)

Moon's Day - Half Price Goat Cheese Bake (\$8)

Tyr's Day - Half Price Arancini (\$7)

Odin's Day - \$5 Burger!

Thor's Day - Half Price Swedish Meatballs (\$9.50)

Freya's Day - Half Price Smorgasbord (\$12.50)

## SMØRREBRØD

(Danish open-faced sandwiches)

Select 2 for \$11 or 3 for \$15

Served with parsley potatoes or turnip & apple slaw

### Avocado

Toasted Danish Rye, Avocado, Cream Cheese, Hardboiled Egg, Shaved Radish, Fried Capers, Micro Greens

### Gravlax

Toasted Sourdough, Beet Cured Salmon, Cream Cheese, Pickled Red Onion, Fresh Dill

### Roast Beef Tenderloin

Toasted Sourdough, Dill Mustard Crème Fraiche, Arugula

### Smoked Salmon

Wasa Sourdough Crisp, Herbed Boursin, Roe, Fresh Herbs, Shaved Red Onion

### Cucumber

Danish Rye, Cream Cheese, Preserved Lemon, Olive Oil, Shaved Radish, Micro Greens

### BLT

Toasted Sourdough, Frisée, Bacon, Pickled Tomato

### Chicken Curry

Thick Cut Sourdough, Warm Chicken Curry, Arugula

## ENTREES

### Bøfsandwich (hamburger)

Havarti Cheese, Arugula, Fried Capers, Danish Remoulade Pickled Tomatoes, Parsley Potatoes 12

### Smoked Duck

Red Currant Jam, Turnip Purée, Apple-Turnip Slaw, 3 Seed Crunch 37

### Swedish Meatballs

Egg Noodles, Classic Caramelized Onion Gravy, Seasonal Vegetable, Pickled Cucumbers  
**Lingonberry Jam & Vegan Meatballs by request** 19

### Shrimp Risotto

Chef's Choice Mushrooms, Carrot Puree, Goat Cheese, Parsnip Chips, Pea Puree  
**Vegetarian Option by request** 24

### Short Rib Goulash

Braised Beef, Roasted Tomato Sauce, Pappardelle Noodles, Arugula 23

### Rainbow Trout

Beer Battered, Brown Butter Emulsion, Truffled Rutabaga Mash, Sautéed Kale 26

### Hasselback Chicken

Herb Bechamel, Puff Pastry, Vegetable Ribbons Salad, Goat Cheese Herb Cream 25