



Bar Menu

sandwiches served with our crispy parsley potatoes

Schnitzel Sandwich

house schnitzel on brioche, havarti, arugula,
hot garlic honey, house sauce

15

Bøfsandwich

6 oz beef patty with danish remoulade,
pickled tomatoes, arugula, fried capers,

15

Pork Sandwich

Seared Pork Tenderloin, on Rosemary Focaccia,
with Sweet and Sour Cabbage (Surkal),
Arugula, House Sauce

15

Veg Sandwich

chefs choice vegetables on rosemary
focaccia with arugula and a tofu mock-aioli

15

skål!

Happy Hour

Join us for happy hour Monday-Friday from 4-6p

Non Alcoholic - 5

Athletic Brewing - milford, connecticut

Heineken 0.0 - amsterdam, holland

Paulaner Radler - munich, germany

Geisen Reisling - new zealand

Young Fashioned - 'whiskey', cherry, walnut

Beer - 5

rotating selection, ask your bartender

Wine - 5

house red, white, sparkling

Cocktails - 5

Bees Knees - gin, lemon, honey

Daiquiri - rum, lime, sugar

Mule - vodka, lime, gingerbeer

Old Fashioned - bourbon, demerara, angostura

Martini - gin or vodka, dirty or dry

Bar Snacks - 5

1/2 Skagen (shrimp toast)

shrimp crème fraiche, lemon, caviar, dill

Cup of Soup

chef's choice

1/2 Beet Salad

arugula, pecans, herb goat cheese,
lemon-dill vinaigrette

1/2 Scandinavian Caesar

Kale, sourdough crouton, radish,
soft-boiled egg, fried capers

Scandinavian Poutine

parsley potatoes, caramelized onion gravy,
horseradish havarti

Mini Smörgåsbord

chef's selection of meat, cheese, sauce
with pickles and toast