

broder^{nord}



BREAKFAST MENU

Served Monday-Friday, 9:00 AM – 2:00 PM
Saturday-Sunday, 8:00 AM – 3:00 PM

À LA CARTE SIDES

ALMOND CROWN ROLL — 3.00

KANELBULLAR (CINNAMON BUN) — 3.00

HOUSE-MADE PORK SAUSAGE ^ — 4.50

APPLEWOOD SMOKED BACON ^ — 4.50

BAKED GRAPEFRUIT ^ — 5.00

Topped with brown sugar & almonds

RAGGMUNK ^ — 3.50

Swedish potato pancake

FLØDEPANDEKAGER — 4.50

Danish thickened cream pancake

SIDE SALAD ^ — 4.50

Mixed greens with black currant vinaigrette

CRISPY SMASHED POTATOES ^ — 3.50

Topped with dijon crème fraîche

GRANOLA PARFAIT ^ — 5.00

CRISPY BRUSSEL SPROUTS with AIOLI ^ — 4.00

DAILY SOUP — 4.50

FRUKOST — BREAKFAST

2 BAKED EGGS*^ — 8.00

Served with walnut or gluten-free toast, lingonberry jam & butter

BAKED EGG SCRAMBLE*^ — 11.00

Served with walnut toast or gluten-free toast

SELECT ONE OF THE FOLLOWING:

- Smoked trout, braised fennel, marble potato & horseradish cream
- House-made pork sausage & tomato braised cabbage
- Roasted brussel sprouts, delicata squash & roasted garlic chèvre

FÖRLORADE ÄGG* — 14.00

LOST EGGS

Two eggs* in a bed of creamed spinach topped with sliced ham, baked under pecorino & panko crust.
Served with walnut toast or gluten-free toast

PYTT I PANNA*^

SWEDISH HASH

Fine diced Yukon potatoes, bell peppers & red onion.
Topped with two soft baked eggs, beets & chives.
Served with walnut toast or gluten-free toast

SELECT ONE OF THE FOLLOWING:

- Smoked trout — 14.00
- Ham & roast beef — 13.00
- Kale and oyster mushrooms — 12.00

FLØDEPANDEKAGER — 12.00

DANISH THICKENED CREAM PANCAKES

Fluffy cream pancakes, served with compote,
two soft baked eggs & house-made pork sausage

BRODER NORD SIGNATURES

NORD BORD* — 15.00

Beet-pickled hardboiled egg*, marinated beets, smoked trout, salami, fresh fruit, granola parfait, Swedish farmer's cheese, Danish bleu cheese with honey, brown bread & a sweet treat

ÆBLESKIVER

DANISH PANCAKES

FULL ORDER (6 PC) — 11.00

SMALL ORDER (4 PC) — 8.00

SELECT TWO OF THE FOLLOWING SAUCES:

Apple butter, lemon curd*, lingonberry jam, seasonal compote, or syrup
Add Vermont maple syrup for 2.50 / .50 each additional sauce

BREAKFAST SANDWICH* — 13.00

Open-faced on Pearl Bakery levain, roasted garlic chèvre,
house-made sausage, two soft baked eggs, topped with
delicata squash, hazelnuts & frisée

Add ham or bacon for 2.00

LEFSE* — 14.00

Norwegian potato crêpes topped with two soft baked eggs & a salad -
Preparation changes daily

UUNIPUURO — 8.00

Traditional Finnish oven porridge,
served with honey, compote, & steamed cardamom milk

FIKA BORD — 7.00

A selection of rotating house-made bite-size pastries

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LUNCH MENU

Served Monday-Friday, 9:00 AM – 2:00 PM
Saturday-Sunday, 8:00 AM – 3:00 PM

SMØRREBRØD

Traditional Danish open-faced sandwiches on Royal Rye
garnished with microgreens

TWO FOR 12.⁰⁰

OR ONE SANDWICH + SIDE FOR 11.⁰⁰

RØGETROER

Smoked beet, roasted garlic chèvre & capers

HOUSE-CURED GRAVLAX*

With shrimp skagenröra, mustard, radish & chives

CURRIED SILD*

Pickled herring*, apple & red onion
tossed in curry cream sauce

SVINEMAVE

Smoked pork belly, house-made mustard & pickles

BLEU CHEESE & PEAR

Bleu cheese, glögg poached pear, honey & candied hazelnuts

MIDDAG — LUNCH

Served with choice of crispy smashed potatoes, or a side salad
- No substitutions please -

KÖTTBULLAR — 14.⁰⁰

BRODER'S TRADITIONAL SWEDISH MEATBALLS

Sherry cream sauce, walnut toast, lingonberry jam & house pickles

MAKE IT A MEATBALL SANDWICH — 15.⁰⁰

Served on house-made potato bun

TUNNBRÖDSRULLE — 13.⁰⁰

HOT DOG

Zenner's beef frank, potato pancake,
shrimp skagenröra, mustard & house pickles
Wrapped in grilled lavash flatbread

LAMM BURGARE* — 15.⁰⁰

LAMB BURGER

Dill chèvre, butter lettuce, garlic aioli*,
house pickles & ketchup on a potato bun

OSTBURGARE* — 14.⁰⁰

CHEESEBURGER

Ground beef patty, Danish bleu cheese,
caramelized onion & aioli

FISK BULLE* — 15.⁰⁰

SALMON CAKES

Salmon cakes served over greens, served with
house pickles & a dill tartar sauce

SALLAD

SMOKED TROUT

RADICCHIO SALLAD* — 14.⁰⁰

Radicchio, smoked trout, creamy Caesar dressing*,
Pecorino Romano, rye & hazelnut dust
Served with a lemon wedge

VINTERSALLAD^ — 13.⁰⁰

Mixed greens, glögg poached pear, candied hazelnuts
smoked beets, roasted garlic chèvre & tossed in black currant vinaigrette
Add smoked trout or smoked pork belly for 3.⁰⁰

See menu reverse for á la carte side selections

Broder's Nordic Market

New Grab and Go menu.
A variety of unique gifts!

broder nord

www.broderpdx.com | 503.282.5555
2240 N Interstate. Portland, OR

• No separate checks • 20% gratuity added to parties of 5 or more
No more than two credit cards per table. Thank you.

* All eggs are baked soft. Gravlax is undercooked, cured salmon.
Lamb burgers are cooked to order. Aioli contains raw eggs. Beets are not
pickled in hash. Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

^ Gluten free items.