# broder

### BREAKFAST MENU

Breakfast served all day



# À LA CARTE SIDES - 4.50

FRESH BAKED SCONE WITH LEMON CURD
ZENNER'S PORK APPLE SAUSAGE^

APPLEWOOD SMOKED BACON^

BAKED GRAPEFRUIT^ Oven-warmed half grapefrui

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Toppped with brown sugar & almonds

RAGGMUNK ^
Swedish potato pancakes

GRIDDLE CAKE

SAUTÉED GREENS^

SOUP OF THE DAY

CRISPY SMASHED POTATOES^
Finished with dijon crème fraîche & scallions

GRANOLA PARFAIT^

## FRUKOST - BREAKFAST

#### 2 BAKED EGGS - 7.00

Served with walnut toast & butter

#### BAKED EGG SCRAMBLE\*^ - 10.00

SERVED WITH WALNUT TOAST
SELECT ONE OF THE FOLLOWING COMBINATIONS.

- Smoked trout, braised fennel, marble potatoes ℰ horseradish cream
   Roasted apple, smoked gouda ℰ ham
- Sage-roasted delicata squash, roasted garlic chèvre & mushroom

## FÖRLORADE ÄGG (LOST EGGS)\* — 13.00

Two eggs\* in a bed of spinach topped with sliced ham, baked under pecorino & panko crust

Served with walnut toast

#### PYTT I PANNA (SWEDISH HASH)\*^

Topped with two soft baked eggs\* & pickled beets

Served with walnut toast

#### SELECT ONE OF THE FOLLOWING:

- Smoked trout 13.00
- Braised beef I2.00
- ullet Brussels sprouts ullet sage-roasted delicata squash II. $^{
  m oo}$

#### SEASONAL GRIDDLE CAKES\* - 12.00

Two griddle cakes, two soft baked eggs\*, Zenner's pork apple sausage,
Served with syrup & sour cream

Add Vermont Maple Syrup — 2.00

# BRODER NORD SIGNATURES

#### NORD BORD\* - 15.00

Hard boiled egg\*, sliced ham, salami, fresh fruit, granola parfait, marinated beets, Swedish farmer's cheese, smoked Gouda, brown bread & a sweet treat

#### ÆBLESKIVER (DANISH PANCAKES)

SERVED WITH DIPPING SAUCES. CHOOSE TWO:

 $Lemon\ curd,\ ling on berry\ jam,\ seasonal\ compote,\ or\ syrup$ 

Add Vermont Maple Syrup — 2.00

FULL ORDER (6 PC) -10.00 SMALL ORDER (4 PC) -7.00

#### BREAKFAST SANDWICH\* - 12.00

Open-faced with two soft baked eggs\*, roasted garlic chèvre, Served with frisée, delicata squash, hazelnuts & pickled red onions Tossed in a black currant vinaigrette

Add ham & bacon jam — 2.00

#### LEFSE\*-13.00

Norwegian potato crêpes - Preparation changes daily

#### $UUNIPUURO^{-} - 7.00$

Finnish oven porridge
Served with house compote & warm cardamom milk

FIKA - 7.00

A selection of rotating house-made bite-size pastries

Open Daily 8:00 AM — 3:00 PM www.broderpdx.com / 503.282.5555 2240 N Interstate Ave #160, Portland, OR

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LUNCH MENU

Lunch served all day



À LA CARTE SIDES — 4.50

FRESH BAKED SCONE WITH LEMON CURD

ZENNER'S PORK APPLE SAUSAGE ^

APPLEWOOD SMOKED BACON ^

BAKED GRAPEFRUIT ^
Oven-warmed half grapefruit
Toppped with brown sugar & almonds

RAGGMUNK ^
Swedish potato pancakes

GRIDDLE CAKE

SAUTÉED GREENS^

SOUP OF THE DAY

CRISPY SMASHED POTATOES ^
Finished with dijon crème fraîche & scallions

GRANOLA PARFAIT^

# MIDDAG - LUNCH

TUNNBRÖDSRULLE (Hor Dog) — 10.00

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

LAMB BURGER\* - 13.00

Roasted garlic chèvre, butter lettuce, aïoli\*, house pickles & ketchup served on a potato bun

KÖTTBULLAR (SWEDISH MEATBALLS) — II.00

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

Make it a meatball sandwich — Add housemade potato bun for 2.00

FRIED OYSTERS\* — II.ºº

Served with aoili\*, bacon jam, radish, scallions & house pickles

SMOKED TROUT CAESAR SALAD\* - 13.00

Shredded kale, smoked trout, pecorino & croutons tossed with creamy Caesar dressing\*

SOLSTICE SALAD\* - 12.00

Frisée, kale, arugula, sage-roasted delicata squash, hard boiled egg\*, cranberries, toasted pumpkins seeds & roasted garlic chèvre tossed with black currant vinaigrette

\* All eggs are baked soft. Gravlax is undercooked, cured salmon.

Lamb burgers are cooked to order. Aïoli contains raw eggs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

^ Gluten free items.

# $SM\phi RREBR\phi D$

Traditional Scandinavian open-faced sandwiches — I2.00 SELECT ANY TWO:

#### GRAVLAX\*

Cured salmon\*, shrimp skagenröra, mustard sauce, radish & chives

#### PICKLED HERRING\*

Pickled herring\*, cucumber, radish & herbed yogurt

COLD CUT

Salami, pickled red onions, smoked gouda & scallions

#### **VEGGIE**

Brussels sprout & apple slaw, roasted garlic chèvre, beets & chives

EGG SALAD

Dill egg salad\*, applewood smoked bacon crumbles & scallions

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

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