

broder ^{café}

Breakfast served 8:00 AM — 3:00 PM



À LA CARTE SIDES — 4.50

ASK ABOUT OUR DAILY SIDES

HOUSE BAKED CINNAMON ROLL

HOUSE BAKED SCONE

HOUSE-MADE GRANOLA PARFAIT

SEASONAL COLD FRUIT SOUP

SEASONAL FRUIT FRITTER

BUTTER LETTUCE SALAD

With radish, snap peas & buttermilk dill dressing

RAGGMUNK

Swedish potato pancake

CRISPY SMASHED POTATOES

APPLEWOOD SMOKED BACON

ZENNER'S PORK APPLE SAUSAGE

With pickled onion & mustard

RED HERRING

Pickled herring with beet & horseradish

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:

- Sliced ham, fingerling potatoes & havarti
- Basil confit tomatoes, herb chèvre & summer squash
- Smoked trout, fresh dill & charred scallions

FÖRLORADE ÄGG — 13.00

LOST EGGS

Two eggs* medium poached in cream on a bed of sliced ham & spinach
Baked under a parmesan-panko crust

PYTT I PANNA*

SWEDISH HASH

Small cubed potatoes cooked with bell peppers & onions
Served with two soft baked eggs*, pickled beets & walnut toast

SELECT ONE OF THE FOLLOWING:

- Smoked trout — 13.00
- Beer-braised beef round & smoked ham — 12.00
- Roasted summer squash & pickled red pepper — 11.00

SEASONAL FRUIT FRITTERS* — 12.00

Two fruit fritters, two soft baked eggs* & Zenner's pork apple sausage
Served with syrup & sour cream

Add Vermont maple syrup for 2.00

BRODER CAFÉ SIGNATURES

BRODER BORD* — 15.00

Royal Rye, house crispbread, house-cured gravlax*, firm & soft cheese,
beet-pickled hard boiled egg*, granola parfait, daily side & fika

ÆBLESKIVER*

DANISH PANCAKES

Served with house-made lemon curd* & lingonberry jam

FULL ORDER (6 PC) — 10.00

SMALL ORDER (4 PC) — 7.00

Add Vermont maple syrup for 2.00

BREAKFAST SANDWICH — 12.00

Ham, havarti cheese & marjoram cream
with two soft baked eggs* & house-made ketchup
Served open-faced on levain bread
Add heirloom tomatoes for 2.00

LEFSE* — 13.00

NORWEGIAN POTATO CRÊPES

Ask your server about today's lefse preparation

UUNIPUURO — 9.00

FINNISH OVEN PORRIDGE

Served with seasonal house compote
& steamed cardamom milk

FIKA BORD — 7.00

A selection of rotating house-made bite-size pastries

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With radish, snap peas & buttermilk dill dressing

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Swedish potato pancake

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ZENNER'S PORK APPLE SAUSAGE

With pickled onion & mustard

RED HERRING

Pickled herring with beet & horseradish

MIDDAG — LUNCH

Served with choice of crispy smashed potatoes or side salad

- No substitutions please -

KÖTTBULLAR — 13.00

BRODER'S TRADITIONAL SWEDISH MEATBALLS

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

MAKE IT A MEATBALL SANDWICH — 14.00

Served on house-made potato bun

TUNNBRÖDSRULLE — 13.00

HOT DOG

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

LAMB BURGER* — 15.00

Cast-iron seared, served on house-made potato bun with chèvre, aioli*, butter lettuce & pickled onion

SALMON FISH CAKES — 15.00

WILD LINE-CAUGHT ALASKAN SOCKEYE

Three cakes served over arugula with caraway vinaigrette, house crispbread, pickled onions & dill tartar sauce

RADICCHIO SALAD* — 11.00

With fennel, radish, shallot & beet-pickled hard boiled egg*

Tossed in a roasted lemon-caraway vinaigrette

Add smoked trout for 2.00

SMØRREBRØD

Traditional Danish open-faced sandwiches

SELECT ANY TWO FOR 12.00

OR SELECT ONE SANDWICH + SIDE FOR 11.00

HUS STEKA BEEF

House-made roast beef, pickled onions, horseradish cream & chives
Served on toasted levain

HOUSE-CURED GRAVLAX*

With shrimp skagenröra & mustard sauce

Served on Royal Rye toast

BRODER B.L.T.*

Bacon jam, arugula, heirloom tomatoes, avocado & dill aioli*

Served on Royal Rye toast

SOMMAR

Herb chèvre, basil confit tomatoes, cucumber & local microgreens

Served on Royal Rye toast

Add bacon for 1.00

broder café

www.broderpdx.com | 503.736.3333

2508 SE Clinton St. 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 uncooked, cured salmon.

Lamb burgers are cooked to order. Aioli contains raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.