STARTERS

FISKBRÄDA - FISH BOARD - 16
Pickled herring fillets
Skagen bay shrimp salad
Wild Alaskan smoked salmon
Served with rúgbrod & knäckebröd
mustard sauce, caraway butter & pickles

SWEDISH SPLIT PEA SOUP - 6/8
With ham & crispy onions served with rúgbrod & levain toast

HOUSE SALLAD - 6
Mixed greens, pickled beets, red onion apricot caraway vinaigrette (GF)(VEG)

SWEETS & SIDES

KARDEMUMMA BULLAR - 5
Swedish bun with cardamom & pearl sugar (V)

KANEL BULLAR - 5
Swedish cinnamon bun with pearl sugar (V)

POACHED PEAR - 7
With cardamom cream & toasted almonds (GF)(V)

POTATO PANCAKE - 5
Topped with lingonberry jam (GF)(V)

CRISP BACON - 6
Applewood smoked (GF)

SAUTÉED VEGETABLES - 5
Delicata squash, cauliflower & scallion (GF)(VEG)

ÆBLESKIVER - DANISH PANCAKES
Fluffy pancake balls with lemon curd & lingonberry jam (V)
7 PIECE ORDER - 13
4 PIECE ORDER - 8

PYTT Y PANNA - SWEDISH HASH
Yukon gold potatoes, sweet peppers & scallion topped with two soft baked eggs* pickled beet garnish served with rúgbrod & levain toast

SMOKED WILD ALASKAN SALMON - 16
SEASONAL VEGETABLE (V) - 14

FÖLORADE ÄGG - LOST EGGS
2 soft baked eggs*, creamed spinach topped with parmesan & bread crumbs served with rúgbrod & levain toast

SHAVED SMOKED HAM - 16
HERB & SHERRY ROASTED MUSHROOMS (V) - 15

KÖTTBULLAR - 15
Swedish meatballs in sherry cream with lingonberry jam served with a potato pancake, pickles rúgbrod & levain toast

SPECIALITETER & SALLAD

SHOOTING STAR - 16
Classic Danish smørrebrød pan-fried sole fillet, Skagen bay shrimp salad gravlax*, tartar sauce, roe & lemon served open faced on toasted rúgbrod

CURRIED CHICKEN - 16
Curried chicken salad with petite peas & celery, mixed greens sweet pickled peppers, apple, radish & fresh dill (GF)

AUTUMN VEGETABLE - 15
Delicata squash, cauliflower, roasted beet scallion, wild rice, tart cherries smoked almonds & mixed greens with apricot caraway vinaigrette (GF)(VEG)
Add chèvre - 1

*Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness
SKÅL!

MIMOSA
SPARKLING WINE & FRESH JUICE
GLASS - 8  PITCHER - 28
- Orange
- Tangerine
- Grapefruit
SPECIALTY MIMOSAS
GLASS - 9  PITCHER - 32
- Swedish Lingonberry
- White Peach Bellini
- Elderflower - St. Germain Liquer

VIN
TERRA SERENA PROSECCO
Glass/Carafe/Bottle: 7/13/25
RAINSTORM ROSÉ - OREGON 2019
Glass/Carafe/Bottle: 7/13/25
RAINSTORM PINOT GRIS - OREGON 2019
Glass/Carafe/Bottle: 8/13/29
RAINSTORM PINOT NOIR - OREGON 2018
Glass/Carafe/Bottle: 10/19/37

SOFT DRINKS
SWEDISH LINGONBERRY DRINK - 5
- Soda
- Lemonade
- Iced tea
ELDERFLOWER-PEACH FIZZ - 5
LAVENDER LEMONADE - 5
ICED TEA - 4
ARNOLD PALMER - 4
FRESH FRUIT JUICE - 4
- Orange
- Tangerine
- Pink Grapefruit
SODA
BOTTLED COCA-COLA - 4
DIET COKE - 3
POLAR Seltzer WATER - 3
LEMON, CRANBERRY-LIME, GRAPEFRUIT, PLAIN

SPRIT
SPECIALTY COCKTAIL
BRODER’S DANISH MARY
GLASS - 12  PITCHER - 40
Gamle Ode dill aquavit
pickle skewer & dill salted rim
REYKJAVÍK MULE - 12
Brennvín akvavit or Reyka Vodka
Ginger beer, lime juice

SERVED HOT
FINNISH FOREST TODDY - 11
Krogstad Festlig aquavit, kahliä
hot coffee & Whipped Cream

ÖL
BOTTLES & CANS
Carlsberg Danish Lager 1/2 Liter - 6
Schöfferhofer Grapefruit Bier - 5

KAFFE & TE
WATER AVE. COFFEE
Broder Blend brewed coffee - 3.5
Regular & Decaffeinated
Cold brew 16oz - 4.5
ESPRESSO
(Foamy, no decaf espresso or reduced fat milk)
Americano - 4
Cappuccino 6oz - 4.5
Latte - 5
- Add Flavor - .75
Vanilla, almond, hazelnut, lavender, cinnamon
sugar free vanilla, sugar free caramel
- Milk Alternatives & Additions - 1
Oat milk, almond milk, cardamom spice

SPECIALTY HOT BEVERAGE
Rich Dark Hot Chocolate with Whipped Cream - 5
Tanglewood Chai Ginger Spice Latte - 6
Golden Milk & Honey Latte - 6

JASMINE PEARL LOOSE LEAF TEAS - 4
English Breakfast - a blend of black teas
Earl Grey - black tea & aromatic bergamot
Chaz Chai - Assam tea with spices
Jasmine Green - jasmine, lavender & lemon myrtle
Northwest Mint - peppermint, spearmint & lemon myrtle (herbal)
Feel Better - chamomile, ginger, lemon myrtle & peppermint (herbal)
Honey Cup - organic rooibos, bee pollen & honey essence

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“Skål,” pronounced like “skoal,” is what people say when they toast in Sweden.
At the start of the meal, raise a glass keeping the arm at a right angle and look around the table, making eye contact with everyone in attendance. Then, with a declaration of “skål!” take a drink. Make eye contact once again with everyone at the table before putting down the glass.

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