broder söder

FULL MENU SERVED 8AM - 3PM

À LA CARTE SIDES

APPLEWOOD SMOKED BACON GF — 5

HOUSE-MADE PORK SAUSAGE — 5
With caramelized fennel, herbs & house mustard GF

TWO SOFT BAKED EGGS* — 4

POACHED HALF PEAR — 5
With an aquavit brown sugar glaze, candied hazelnuts & soft whipped cardamom cream V, GF

RAGGMUNK — 4
Swedish potato pancake topped with lingonberry jam V, GF

SEASONAL VEGETABLES — 4
Roasted delicata squash, sweet onions, sunchokes & fresh herbs VG, GF

SIDE SALAD — 4.5
With pickled beets & lingonberry vinaigrette VG, GF

FRUIT & GRANOLA PARFAIT — 5
With Nancy's yogurt & a seasonal fruit compote V, GF

TOAST — 1.5
A side of Pearl Bakery's levain toast V

BRODER SÖDER SIGNATURES

ÆBLESKIVER
DANISH PANCAKES

Served with house-made lemon curd* & lingonberry jam V
FULL ORDER (6 PC) — 11.00
SMALL ORDER (4 PC) — 7.00

BAKED EGG SCRAMBLE*
Served with a lingonberry vinaigrette salad & levain toast
SELECT ONE OF THE FOLLOWING
- House-smoked salmon, roasted tomatoes, leeks & dill mascarpone GF — 16.00
- Smoked ham & havarti cheese w/ a chive sour cream sauce GF — 15.00
- Roasted delicata squash, sweet onions, sunchokes & fresh herbs V, GF — 14.00

FÖRLORADE ÄGG — 15.00
LOST EGGS

Two soft baked eggs*, creamed spinach & smoked ham in a cast iron skillet topped with parmesan + panko crust
Served with levain toast
— please, no modifications —

PYTT I PANNA
SWEDISH HASH

Small cubed potatoes cooked with bell peppers + onions
Served with two soft baked eggs*, pickled beets & levain toast
SELECT ONE OF THE FOLLOWING
- Smoked trout GF — 16.00
- Corned beef GF — 15.00
- Roasted delicata squash, sweet onions, sunchokes & fresh herbs V, GF — 14.00

(V- vegetarian, VG- vegan, GF- gluten free)

FRUKOST — BREAKFAST

PANNUKAKKU — 15.00
FINNISH PANCAKE BREAKFAST

Served in a cast iron skillet with two baked eggs*, bacon & lingonberry jam

FRUKOST SMÖRGÅS — 15.00
BREAKFAST SANDWICH

Served open-faced on levain toast with sliced ham, havarti cheese, wilted spinach + arugula, caramelized onions, lemon dill aioli & two soft baked eggs*

KORV PLATTA — 15.00
SAUSAGE PLATE

Three house-made sausages patties, two soft baked eggs* & potato pancake topped with lingonberry jam GF

LEFSE — 14.00
SOFT NORWEGIAN FLATBREAD

Roasted delicata squash, sweet onions, sunchokes & fresh herbs, havarti cheese, lemon dill aioli & topped with two baked eggs*

SÖDER BORD — 15.00
Gravlax*, charcuterie, beet-pickled hard boiled egg, chèvre + havarti cheese, rye toast, fresh fruit & a granola + yogurt parfait

MIDDAG - LUNCH

VARM MACKA — 15.00
CORNED BEEF SANDWICH

Sliced corn beef, havarti cheese, horseradish sauce, pickled red onion & fennel-apple slaw on Pearl Bakery levain bread
Served with a lingonberry vinaigrette salad

SHRIMP & AVOCADO SALAD — 15.00

Mixed greens, bay shrimp skagenröra, avocado, house-made pickles & fresh tomatoes tossed with lingonberry vinaigrette GF

SMOKED SALMON NICOISE SALAD — 16.00

House-smoked salmon, pickled egg, fresh tomatoes, marinated olives, tri-colored potatoes & pickled green beans with a side of lemon tarragon vinaigrette
all served on arugula + radicchio

HERBED QUINOA SALAD — 13.00

Served over mixed greens with sliced avocado, pickled beets & cauliflower, fresh tomato & chèvre in a lemon dressing GF, V

SOUP & SALAD — 11.00

Swedish yellow split pea soup w/ smoked ham, toast & a lingonberry vinaigrette salad

PICKLED HERRING — 8.00

Pickled herring in wine sauce served with Pearl Bakery's rye & levain toast, mustard sauce & house-made pickles
Great as an appetizer

SMØRREBRØD

Traditional Danish open-faced sandwiches on Pearl Bakery's rye bread
Add yellow split pea & smoked ham soup or a salad for $2.00

SELECT ONE OF THE FOLLOWING

•SHOOTING STAR — 13.00
Pan-fried sole fillet, bay shrimp skagenröra, gravlax, Tobiko roe, pickled green beans & remoulade

•PICKLED HERRING — 9.00
With sliced radish, remoulade & chive sour cream sauce

• SLICED ROAST BEEF — 11.00
Thinly sliced juniper & rosemary rubbed roast beef, horseradish sauce, butter lettuce, heirloom tomato, pickles & crispy onions

•ROASTED PORK TENDERLOIN — 10.00
With remoulade, pickled beets, mustard sauce & hazelnut dust

• CHEESE — 8.00
Herbed chévre, danish havarti cheese, apples & sweet pickle

• KARTOFFELMAD — 8.00
Potato, lemon + dill aioli, capers & crispy onions

broder söder
Open Daily 8:00 am – 3:00 pm
www.broderpdx.com / 971.373.8762
8800 SW Oleson Rd, Portland, OR

• No separate checks.
• 20% gratuity added to parties of 6 or more.
• No more than two credit cards per table. Thank you.
**All eggs are baked soft. Gravlax is uncooked, cured salmon. Aïoli contains raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.*

(V- vegetarian, VG- vegan, GF- gluten free)

TASTE OF SWEDEN

Sample some classic dishes from Sweden

KÖTTBULLAR — 15.00
BRODER'S TRADITIONAL SWEDISH MEATBALLS

Sherry cream sauce, lingonberry jam, house pickles & levain toast
Served with a potato pancake topped with lingonberry jam

SWEDISH PANCAKES — 9.00

Three Swedish pancakes served with lingonberry jam, whipped cardamom cream & lemon V

SVAMPTOAST — 15.00

Levain toast, rosemary fig jam, herb roasted chanterelle + hen of the woods mushrooms & crumbled rouge bleu cheese
Served with a lingonberry vinaigrette salad V

TUNNBRÖDSRULLE — 13.00

Zenner's beef frank, bay shrimp skagenröra potato pancake, onion & house mustard wrapped in lavash flatbread

SWEDISH CREAM — 5.00

Traditional thickened sweet cream with fresh berries and almonds GF

KANELBULLAR — 4.00

Swedish cinnamon bun or cardamon bun