



SMØRBRØD

Sandwiches, Victuals & Libations

Nordic Brunch

A meal amongst friends

Sweet Stuff

Scandinavian Parfait 7

Spiced Icelandic yogurt with house made muesli, blackberry preserves & fresh berries

Norwegian Waffles 7

Layered with whipped cream, lingonberry preserves & mint

Fresh Fruit 7

A selection of fresh, seasonal fruits

Copenhagen 6.95

Blue cheese, cream cheese, fruit of the day & hazelnuts

Savory Flavors

Salmon Gravlax 9.25

Beet cured Icelandic salmon, dill cream cheese, shaved red onion, watercress & capers with sourdough bread

Roasted Pork Benedict 9.25

Thinly shaved roasted pork loin and belly on toasted sourdough with watercress, slow poached eggs, bearnaise sauce & chives

Smoked Salmon Benedict 9

Cold smoked sockeye salmon on toasted sourdough with Campari tomato, watercress, slow poached egg, bearnaise sauce & birch smoked sea salt

Breakfast Hash 6

Applewood bacon and sweet potato hash with slow poached eggs

Soft boiled egg 3

With sourdough toast

Add Bacon 3

Boozey Brunch

Build Your Own Mimosa 13

A bottle of bubbly served with a side of orange juice & lingonberry

Barën Pear Mojito 10

Apple pear vodka, mint, Barën Jager & Triple Sec

Rosemary Cranberry Spritzer 11

Rosemary, cranberries, gin & Mountain Berry wine spritzer

Honey Rye 11

Rye Whiskey, Barën Jager & Ginger ale

Apple Crisp Marg 10

Tequila, cinnamon, Cointreau & apple cider

Annapurna Mead 7

Cider

Rekorderlig 5

Rekorderlig Passionfruit 5

Rekorderlig Strawberry Lime 5

Non-Alcoholic

Personal Building 3 French Press	8
Tea Spot Loose Leaf Tea	8
Martinellis Sparking Apple Juice	3.5
Regatta Ginger Beer	4
Homemade Lemonade	3

Weekly Specials:

Live Jazz: Join us every Friday & Saturday from 7-10pm

Hospital Employee Appreciation: Receive 15% off. Always.

Oyster Bar Thursday: Each Thursday at 5pm

Tipsy Tuesday: ½ off bottles of wine ALL DAY LONG.