

Velkommen til Skål! Please place your order at the kitchen or bar counter.



Grab utensils, napkins, & condiments from self service table.

Brunch

Sundays 11a-2p

For You

Godmor's Grøt \$10

Traditional Norwegian oat porridge served with your choice of up to 3 toppings:

Sweet:

Crushed Pistachios

Lingonberry Jam

Cardamom Apples

Honeyed Yogurt

Seasonal Fruit

Savory:

Grilled Pork Belly

Pickled Herring

Crumbled Goat Cheese

Caramelized Onions

Marjoram Grilled Mushrooms

Nordic Bagel & Lox* \$13

Handmade bagel from Ballard's own Porkchop and Co. smeared with a beer & cheddar cheese spread, topped with Loki smoked lox, pickled red onions, fried capers, & dill cucumber salad

Eggs Baldur \$14

Toasted Macrina potato bread topped with grilled pork belly, horseradish dill mustard, two poached eggs, and dill hollandaise

Norsemen Breakfast Sandwich \$11

Grilled mustard seed salami, scrambled egg, & smoked gouda cheese nestled between toasted rye bread. Served with side of shoe-string fries

Beet & Arugula Salad \$10

Baby arugula topped with pistachios, apples, blue cheese, and tangy lemon dressing

For The Table

Board of the Gods \$18

Locally made charcuterie from Ballard's Scandinavian Specialties - rotating seasonal cured meat, pork sausage (Göteborg Korv), pork liver paté (Leverpostei), dill havarti, Danish blue cheese (Danablu), & caramelized goat cheese (Gjetost). Served with rye crispbread & traditional accompaniments

Wild Caught Sockeye Lox* \$10

Fresh from Loki Fish, served with pickled dill red onions and crispbread

*Eating raw or undercooked foods may cause illness

More Food and Drinks on Back →

For The Table

Pickled Herring \$12 **3 Way***

Classic onion & carrot, seasonal fruit, & coriander cream. Served with crispbread

Grilled Finnish \$6 **Goat Cheese**

Made specially for us by Gothberg Farms in the Skagit Valley & served with a side of spiced apple sauce

Pickled Eggs \$7

House pickled in beet brine finished with lemon aioli & dill salt

Brunch Cocktails

Meadmosa \$8

Garden Path table mead, fresh OJ, & a lingonberry float will please you and the gods

The Bagstiv \$12

Last night a blur? Our Bagstiv (the Danish word for "still drunk from the night before") will get you going. Riktig aquavit & housemade beet bloody mary mix garnished with a pickled egg & other worthy accoutrements

Warm Soft Pretzel \$7

Hand-crafted by Kaffeeklatsch Seattle & served with your choice of mustard

Mustards:

Whole Grain IPA Dijon
Horseradish Dill Sweet Malted Spice
Lingonberry

Make it a Viking Size (massive one pound option for the table!) - \$11

Swedish Cucumber \$6 **Salad**

Thinly sliced cucumbers in a tart dill vinegar brine

Weekend at Bjarne's \$11

Let us prop you up with the jolt you need to finish out the weekend. No shades necessary. Nymodig aquavit, orgeat, cold brew coffee, and heavy cream on ice

The Classic Mari \$10

So what, you like the classics! Take this Mari for a spin with Nymodig aquavit & our traditional bloody mary mix garnished with a "spear of the gods"

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