

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



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

Kitchen

For the Table

Warm Soft Pretzel	\$7	Shoe-String Fries	\$6
<i>Hand-crafted by Kaffeeklatsch Seattle & served with your choice of house-made mustard (v)</i>		<i>tossed in dill vinegar powder with curry ketchup and lemon aioli (gf,v)</i>	
Make it a Viking Size	\$11	Pickled Eggs	\$7
<i>(massive 1lb option for the table)</i>		<i>in beet brine finished with lemon aioli and dill salt (gf)</i>	
Mustards:		House-crafted Spreads	
<i>Whole Grain</i>	<i>IPA Dijon</i>	<i>Choice of rye crostini, potato bread or pretzel to dip</i>	
<i>Horseradish Dill</i>	<i>Sweet Malted Spice</i>	Smoked Mussel, Scallion, and Gouda Cheese	\$9
<i>Lingonberry</i>		Cheddar Cheese, Dark Beer, & Mustard	\$8
Mustard Tasting Board	\$5	Creamy Leek Butter	\$6
<i>All five of our house-made mustards served with grilled potato bread</i>			
Mead Glazed Wings	\$9		
<i>full size chicken wings with a mead and mustard glaze. Served with horseradish dipping sauce</i>			
Roasted Lamb Rib Sampler	\$10		
<i>dusted in Hunter's spice & finished with Cumberland sauce</i>			
Grilled Gjetost Bites	\$10		
<i>sweet caramelized goat cheese melted between griddled Macrina sourdough bread, with sliced granny smith apples & side of lingonberry jam</i>			

Board of the Gods \$18

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

Chef's Seasonal Skewers

Grilled skewers served "Nordic tapas" style (order a few to share!)

Pork Belly seasoned with sea salt and white pepper with applesauce	\$4
Duck Hearts dusted in Hunter's spice and finished with Cumberland sauce	\$5
Jumbo Prawn brushed with oil and salt with side of lemon-dill gremolata	\$7
Pacific Salmon finished with alder smoked salt and lemon	\$6
Finnish Goat Cheese (Juustoleipa) from Gothberg Farms. Served with a side of spiced apple sauce	\$6
The Jarl's Platter daily selection of four house favorite skewers (ask your server for today's options)	\$20

From the Butcher

Hand-crafted sausages from Scandinavian Specialities in Ballard & Nicky Farms in Oregon. Grilled to order (allow 15-20 min) & served a la carte on fresh Macrina baguettes. **Add shoe-string fries +\$3**

Norwegian Pork Sausage** with spiced applesauce and caramelized onions on potato bread	\$12
Smoked Mutton Sausage with marjoram mushrooms and juniper kraut on seeded rye bread	\$12
Caraway & Dill Wild Boar Sausage with horseradish dill mustard on potato bread	\$11
Elk and Huckleberry Sausage** with whole mustard and cucumber salad on seeded rye bread	\$11
Smoked Duck Sausage with lingonberry mustard and baby arugula on seeded rye bread	\$11

From the Fire

Add shoe-string fries +\$3 or grilled potato bread +\$2

Flame Roasted Chicken (full) rubbed in lemon zest, kosher salt, and white pepper (allow 60 min)	\$24
Flame Roasted Chicken (half) rubbed in lemon zest, kosher salt, and white pepper (allow 45 min)	\$15
Full Rack of Lamb Ribs dusted in Hunter's spice and finished with Cumberland sauce	\$29

From the Sea

Flame Grilled Mackerel served on a bed of arugula with a lemon-dill gremolata (gf)	\$12
Wild Caught Sockeye Lox fresh from Loki Fish, served with pickled dill red onions & crispbread	\$11
Pickled Herring Trio onion & carrot, seasonal fruit, & rotating cream sauce. Served with crispbread	\$12
Fiskekaker fried, fluffy whitefish cakes served with a dill cream sauce	\$10

From the Garden

Swedish Cucumber Salad (pressgurka) thinly sliced in a tart dill vinegar brine (gf,v)	\$5
Beet and Arugula Salad topped with pistachios, apples, blue cheese, and tangy lemon dressing (gf)	\$10
Juniper and Apple Kraut house pickled with coriander and granny smith apples (gf,v)	\$6
Grilled Farm Bites choice of cabbage wedge (gf), malt mustard apple(gf,v), or leek half (gf)	(EACH) \$3

gf (gluten free), v (vegan)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

**Contains beef

Ask about our Viking Feast menu designed for groups of 6+. Available with 72-hours notice. For all event inquiries, email us at events@skalballard.com