

smorrebrod menu

Smorrebrod

(Open Faced Sandwiches)

All served cold on organic low gluten rye bread w/ green leaf lettuce salad & honey shallot vinaigrette

Smoked Pork Loin \$11

caramelized apples, crispy shallots, cape gooseberry

Baby Shrimp \$12

lemon aioli, duck egg, dill, sweet pepper

Beetroot Rosti \$10

red, yellow beet and carrot cake, roast garlic aioli, pear and ginger compote

Roast Beef \$11

grain mustard mayo, fresh horseradish, red pepper, gherkin

Fried Buttermilk Chicken \$11

smoked bacon, tarragon mayo, candy cane beet, tomato and sweet pepper relish

House Smoked Salmon \$14

fresh cheese, lemon zest, quail egg, capers, dill

Smoked Chicken Salad \$12

celery root, dried apple and cranberry, candied walnut, lingonberry jam

Smorrebrod Trio \$16

half sized of baby shrimp, smoked salmon and smoked pork loin sandwiches

Prepared Salads

Side \$3.5 Sm. \$5.75 Lg \$7.75

Pick Three Platter \$18

Celery Root Slaw

celeriac, carrot, shallot, garlic, lemon, parsley, lemon, mustard, white wine vinegar, sunflower oil

Wheatberry

cauliflower, currants, curry, maple syrup, mayonnaise

Baby Cucumber

red radish, sweet onion, grain mustard, dill, shallot vinaigrette

Spiced Heirloom Carrot

paprika, cumin, garlic, coriander, shallots, parsley, white wine vinegar, sunflower oil

Potato Salad

duck egg, pickles, sweet pepper, mustard, parsley, white wine vinegar, mayonnaise

Wehani Rice, Red Beet & Snap Peas

green onion, honey, sesame, ginger, garlic