

FREYA

AT NATIONAL NORDIC MUSEUM

Small Plates

Steensma Creamery Skyr - Icelandic style yogurt, seasonal fruit, coconut granola \$10

Soft Boiled Egg Plate* - butter lettuce, aged gouda, sourdough toast \$13

Rugbrod - house made rye bread, pumpkin seeds, whipped butter, dill \$6
add Jarlsberg cheese \$3

Endive & Honeycrisp Apple Salad - candied pecan, danablu cheese, honey \$13

Beet & Cabbage Salad - rye berries, walnuts, golden raisins, green apple, skyr \$14

Pumpkin Soup - cardamon, sourdough croutons, creme fraiche \$13

Cheese Board - 3 cheeses, candied nuts, crispbread \$16

Smørrebrød & Sandwiches

Chicken Salad Smørrebrød - curry, sourdough, celery, radish sprouts \$14

Oregon Bay Shrimp* - rugbrod, bibb lettuce, hard boiled egg, dill \$15

Delicata Squash - rugbrod, snofrisk goat cheese, pomegranate, black lime powder \$13

Avocado Toast - sourdough, citrus, radish, mint \$15

Jarlsberg Grilled Cheese - lingonberry mostarda, sourdough \$13

Hot Dog- Painted Hills beef, remoulade, pickled cucumber, crispy onions, potato chips \$15

Take Home

2lb Loaf Rugbrod \$16
Housemade Granola \$6
Olli Snack Pack \$6
Pickled Herring Jar \$13
Stamp Act Coffee \$17

Add Ons

Olive Oil Grilled Sourdough \$3
Boiled Egg \$3
Lingonberry Jam \$1
Jarlsberg Cheese \$3
Potato chips \$4

LOVELY
NIGHT
CATERING + EVENTS

Drip Coffee \$3.25, \$3.75, \$4.25

Espresso/Americano \$4

Latte/Cappuccino \$5, \$5.50, \$6

Cardamom Latte \$5.75, \$6.25, \$6.75

Pumpkin Spiced Latte \$6.25, \$6.75, \$7.25

Mocha w/ Whipped Cream & Cinnamon
\$5.75, \$6.25, \$6.75

Hot Chocolate with cinnamon & whipped cream \$4.75, \$5.25, \$5.75

Juniper-Blackberry Shrub \$6

extras: syrups, oat milk,
soy milk, almond milk,
whipped cream \$0.75

Assorted Tea, hot & iced \$3

Masala Chai Latte \$5.50, \$6,
\$6.50

Stockholm Steam
black tea, cardamom syrup,
nutmeg, steamed milk \$5.25, \$5.75,
\$6.25

Aquavit

Brennivin
Iceland \$11

Linie
Norway \$10

Brennivin
Sherry-Bourbon Cask Aged
Iceland \$13

Stjarna
Lynwood \$11

Aquavit Flight \$24

Cocktails

It's About Thyme Bee's Knees
gin, lemon, thyme \$12

Jet Lag (Angie's Espresso Martini)
Brennivin Aquavit, vodka, espresso
Meletti coffee liqueur, hazelnut \$12

Alaska
gin, yellow Chartreuse, orange bitters \$13

Chartreuse Latte \$15

Wine

Frejya Rose \$12

Frejya White Blend
Viognier, Roussanne, Muscadelle \$13

The Jack Red Blend
washington \$12

Beer

Carlsberg Pilsner \$7
Denmark, 5%

Ayinger Celebrator \$11
Doppelbock, Bavaria 6.7%

Reubens Crickey IPA on draft
Ballard, 6.8% \$9

Best Day Non Alcoholic Beer \$6
Northern California, less than 0.5%

Cider

Yonder Vantage
Dry Cider \$9

Yonder Cashmere
Cranberry Orange Cider \$10