

Small Plates

Steensma Creamery Skyr

Icelandic style yogurt, seasonal fruit,
coconut granola \$13

Soft Boiled Egg Plate*

greens, goat gouda, sourdough toast \$15

House Made Rugbrød (rye sourdough)

pumpkin seeds, whipped butter, dill \$8
– add Jarlsberg or Snøfrisk goat cheese \$3

Baby Lettuces

pickled carrot, aged gouda, caraway vinaigrette \$12

Lacinato Kale & Honeycrisp Apple Salad

currants, walnuts, smoked apple vinaigrette \$14

Oregon Bay Shrimp Salad

Marinated Chickpeas, skyr, cucumber
preserved lemon vinaigrette \$15

Warm Potato & Pickled Herring Salad*

dill butter, boiled egg, roasted shallot \$17

Yellow Split Pea Soup

bacon, crispy onions, marjoram \$14

Butternut Squash & Coconut Soup

basil, creme fraiche, smoked paprika, croutons \$13

Cheese & Charcuterie Board

fresh fruit, candied nuts, rosemary crackers \$18

Sømrebrød & Sandwiches

Pork Tenderloin*

sourdough, watercress, pickled fennel,
horseradish aioli \$16

Salmon Gravlax*

dill cream, rye sourdough, pickled shallot, chives
\$18

Avocado Toast

sourdough, citrus, radish, mint \$15

Jarlsberg Grilled Cheese

lingonberry mostarda, sourdough \$13

Hot Dog

curry remoulade, pickled cucumber,
crispy onions, chips \$16

Add Ons

Olive Oil Grilled Sourdough \$3

Hard or Soft Boiled Egg \$3

Housemade Jam \$2

Jarlsberg Cheese \$3

Snøfrisk Goat Cheese \$3

Potato Chips \$3

Take Home

2lb Loaf Rugbrød \$16

Housemade Granola \$6

Pickled Herring Jar \$14

Stamp Act Coffee "Old School" \$19

Stamp Act Coffee "Base Layers" \$22

FREYA
AT NATIONAL NORDIC MUSEUM

By Lovely Night Catering

*contains raw food which may be harmful to your health

Coffee, Tea, Etc

Drip Coffee \$3.75, \$4.25, \$4.75

Espresso/Americano \$4.50

Latte/Cappuccino \$5.25, \$5.75, \$6.25

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

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

Chartreuse Mocha \$15 *contains alcohol

Assorted Tea, hot & iced \$4

Masala Chai Latte \$6, \$6.50, \$7

Stockholm Steam

earl grey tea, cardamom syrup, nutmeg,
steamed milk \$5.50, \$6, \$6.50

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

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

Hot Spiced Apple Cider
\$5.50, \$6.00, \$6.50

Fig-Cinnamon Shrub \$8.00

Cranberry-Rosemary Spritzer
\$5.50, \$6.00, \$6.50

Cocktails

Nordic Warmth

aquavit, honey, ginger, lemon \$13

Cardamom Old Fashioned

bourbon, cardamom syrup, cardamom
bitters \$14

Jet Lag Espresso Martini

Brennivin Aquavit, vodka, espresso
Meletti coffee liqueur, hazelnut \$15

Alaska

gin, yellow Chartreuse, orange bitters \$15

Aquavit

Brennivin
Iceland \$11

Stjarna
Lynwood \$11

Brennivin Sherry
Bourbon Cask Aged
Iceland \$13

Brennivin Rugbrod
Iceland \$12

Reykjavik Distillery
Dill Aquavit
Iceland \$11

Linie
Norway \$10

Aquavit Flights!

0.5 oz each:

flight of 2: \$10 • flight of 3: \$14 • flight of 4: \$16

Wine

Alexandria Nicole Pinky Swear Rose \$12

Luke Sauvignon Blanc Columbia Valley, WA \$11

Saviah Cellars Riesling Columbia Valley, WA \$11

Cataclysm Chardonnay Columbia Valley, WA \$11

Dr Wolrfe Red Blend Washington \$12

Beer

Carlsberg Pilsner \$6 Denmark, 5%

Aass Pilsner \$7 Norway, 4.7%

Aass Juleøl Dark Pilsner \$7.50 Norway, 6.5%

Reubens Brighten Up IPA on draft
Ballard, 6.8% \$8.50

Kitten Feathers Fruited Winter Ale on draft
Black Raven + Kulshan Brewing, PNW, 7% \$9.50

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

Hard Cider

Yonder Vantage \$9
Dry Cider 6.5%

Yonder Cashmere \$10
Cranberry Cider 6.9%

Lingonberry Cider \$11
Greenwood 7.8%