

KOLDTBORD

(Pronounced: COLT-BOARD)

A SHAREABLE TOUR OF THE LAND

HOW TO ORDER

1

Write the number of people sharing this order (1 to 6) in the box below.

2

Circle each item you'd like to sample and share. Order as few or as many as you'd like.

3

Amount of each item you'll be served & the amount you pay depends on number of people.

ALL ORDERS COME WITH:

house-made crackers & crostini

of servings
(1 serv = 1oz.)

WISCO CHEESE

St. Isadore Cheddar 4.75
Marieke Gouda 4.25
Hook's 5 Year Cheddar 4.25
Fresh Chevre 3
House-made Cheese Spread 3
Cheese Curds 3

VEGGIES

Mason Jar Pickled Veggies 3
Shaved + Sliced Fresh Veggies 1

MEAT & PROTEIN

Finochiona 4.75
Smoked Fish 4.75
Tuscan Salami 4.75
Soppressata 4.75
Chicken Liver Mousse 4.25

FIXINS

Ham Aioli 1.25
Horseradish Creme 1.25
Whipped Local Butter 1.25
Stone Ground Mustard 1.25
Local Honey 1.25
Fruit Compote 1.25

The history and future of A SCANDINAVIAN TRADITION

A major feature of Scandinavian eating is the "cold table" (see: Danish koldt bord, Finnish voileipapoyta, Norwegian koldtbord, Swedish smörgåsbord) - literally a table bearing many different cold items from which guests can choose, create combinations, and share with their friends. It's a reflection of the variety of Scandinavian cuisine.

In the form taken here at The Lakely, the Koldtbord can make for an elegant appetizer, an entire shareable (or personal!) dinner of its own, or as a perfect late night snack.

Embark on your own Scandinavian adventure - with a Midwest modern twist - from right here in downtown Eau Claire.