

KOLDTBORD

(Pronounced: COLT-BOARD)
A SHAREABLE TOUR OF THE LAND

HOW TO ORDER

Write the number of servings you would like of each item in the space provided. Order as many or as few as you want! The cost of each item is per serving. Please note: if you select more than one serving of any item, the cost listed will multiply by the number of servings requested.
All orders are served with crackers + crostini.

WISCO CHEESE

- _____ Eau Galle Cheddar 3
- _____ Marieke Gouda 4.25
- _____ St. Isadore Cheddar 4.75
- _____ Wisconsin Sheep Dairy Co-op Veneto 4.25

MEAT & PROTEIN

- _____ Bullfrog Fish Farm Pickled Trout 4.75
- _____ Bullfrog Fish Farm Smoked Fish 4.75
- _____ Underground Meats Black Garlic Salami 4.75
- _____ Underground Meats Soppressata 4.75
- _____ Underground Meats Spanish Chorizo 4.75
- _____ Together Farms Shaved Ham 3

VEGGIES

- _____ Cornichons 2
- _____ Mason Jar House Pickled Veggies 3
- _____ House Pickled Beets 1
- _____ Spirit Creek Farm Purple Sauerkraut 3

FIXINS

- _____ Candied Cashews 3
- _____ Fruit Compote 1.25
- _____ Horseradish Creme 1.25
- _____ Lazy Monk Beer Mustard 1.25
- _____ Bee Alchemy Honey 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.