

BRUNCH — Only on Saturdays! Limited availability.

OPEN FACE BREAKFAST SANDWICH — \$13.50

Slow scrambled egg, house-cured gravlax, brussels sprouts hash, lemon aioli, focaccia roll

VEGETABLE HASH — \$13.50

Smashed potatoes, green beans, brussels sprouts, caramelized onion, fennel, sunny egg, garlic confit, Nathan's sourdough loaf

HAKKE BØF — \$13.50

Danish-style open faced burger, bacon marmalade, egg, fresh arugula slaw, Nathan's sourdough loaf
— Add havarti, cheddar, or blue cheese +\$1.50

DANISH OPEN FACED SANDWICHES — Each box comes with two open faced sandwiches and house-made pickles.

BOX #1 GRAVLAX/CHICKEN — \$12.75

House-cured gravlax, mustard dill sauce
Green herb chicken salad, fennel, celery, fried capers, apple, lemon zest

BOX #3 EGG SALAD/PORK — \$12.50

Curried egg salad, pickled herring, leek
Pork loin, braised red cabbage, roasted scallion butter, pink pickled onion

MIX AND MATCH ANY TWO SANDWICHES — \$13.50

BOX #2 COD/SIRLOIN — \$12.75

House-smoked Icelandic cod, potato, dill crème fraîche
Sliced sirloin, blue cheese, date and pink pickled onion

BOX #4 FRITTATA/ROASTED CARROT (vegetarian) — \$12

Frittata, spinach, asparagus
Super greens, roasted carrot ginger marmalade, English cheddar, chili aioli

DANISH-ISH — Dishes inspired by Danish cuisine, and other things we just love.

LILY'S CHICKEN SANDWICH — \$13.50

Jidori chicken, mushrooms, goat cheese,
Nathan's sourdough loaf + market greens

DANISH MEATBALL HERO — \$12.50

Danish-style meatballs, braised greens, grain mustard,
pickled cucumber, braised red cabbage, baguette

BÁNH MÌ (vegan) — \$12

Seared tofu, mushroom, pickled vegetables, jalapeño, cilantro,
cilantro aioli, baguette

BÁNH MÌ (beef) — \$14.50

SALADS — Add Jidori chicken or sirloin +\$5

OPEN FACE SALAD (vegan) — \$12.50

Tofu, mushroom, apple, pickled vegetables, jalapeño, market greens,
citrus vinaigrette

FARMER'S MARKET SALAD — \$12.50

Quinoa, roasted market vegetables, apple, house-smoked cheese,
market greens, sunflower crisp, citrus vinaigrette

EXTRAS

House-made pickle sampler — \$4

Arugula slaw, pickled carrots, onion, raisins — \$3.75

Aioli - chili or lemon — \$.75

3PM PICK ME UPS

Triple chocolate brownie bites with caramel sauce — \$3.50

Almond cake with cardamom poached apricots — \$4.50

Sun-dried cherry and chocolate chip cookie

(our favorite) — \$3.50

BEVERAGES

VAND — \$2.50

Orange cardamom

Ginger lemonade

Mixed Berry

COFFEE — Joshua Tree Coffee Company

Cold brew — \$3.75

Hot coffee — \$2.75

OPEN FACE FOOD SHOP

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Tuesday — Friday: 11am-4pm

Saturday: 10am-3pm

Closed Sunday and Monday