

KANELSNURRE or CINNAMON SWIRL

A staple in the kingdom of Danish baked goods, our twist (or swirl rather) on the cinnamon bun, has become quite famous. Our secret is, we let the dough rise for a loooong time.

RUGBRØD or RYE BREAD

It's not the rye bread that you know. We love whole grain and loads of it. Our rye bread is baked on rye, sour dough and whole grains, chewy in texture with nutty and earthy flavors.

TEBIRKES or POPPY SEED DANISH

An evergreen on all Danish breakfast tables or at tea time, this little pastry is to the Danes, what the doughnut is to Americans.

WIENERBRØD OR DANISH

We, Danes, love that you call Danishes, Danishes. In Danish, however, we call them "Vienna Bread". Funny, huh? Our flaky Danishes are made with real butter, no nasties, of course.

HVEDEBRØD or WHEAT LOAF

We love to share our baking secrets. Here's one. We use sour dough and work with a wet dough for a nice, chewy texture. And then we let the dough rise. And rise some more. And maybe just a little more. That way all nutrients are released to the bread. And that's a really good thing.

MORGENBOLLE or MORNING BUN

Fresh morning buns, a Danish ritual. Grab them with butter, cheese or marmalade, or just as they are. Made from country grain flour.

**Meyers
Bageri**

667 Driggs Ave Brooklyn, NY 11211

OPEN RYE



COLD SELECTIONS

1. Eggs and Shrimp

Eggs, Shrimp, Rapeseed Mayonnaise,
Mixed Cress and Rye Crisp

\$ 6.00

2. Chicken Liver

Chicken Liver Mousse,
Rhubarb Compote and Chervil

\$ 6.00

3. Roast Beef & Remoulade

Roast Beef, Crispy Onions,
Horseradish and Remoulade

\$ 6.00

4. Chicken Salad

Chicken Salad, Raw Apple,
Celery and Watercress

\$ 6.00

5. Smoked Salmon

Juniper Smoked Salmon, Fennel,
Apple and Horseradish Skyr

\$ 7.00

WARM SELECTIONS

(Best enjoyed on site)

11. Liver Pate with Lingonberry

Duck and Pork Pate, Lingonberry,
Beetroot and Fried Bacon

\$ 6.00

12. Fish Cakes

Cod, Remoulade and Greens

\$ 7.00

6. The Hen & The Egg

Eggs, Crispy Chicken Skin,
Rapeseed Mayonnaise and Celery

\$ 6.00

7. Green Potato

Potatoes, Dill Mayonnaise, Pickled
Pearl Onion and Crispy Potato Chips

\$ 5.00

8. Herring

Pickled Herring, Dill Creme,
Radishes and Raw Onion

\$ 6.00

9. Beef Tartar

Tartar of Beef, Chive Mayonnaise,
Pickled Pearl Onions and Rye Chips

\$ 7.00

10. Pork Belly

Pork belly, Seaweed, Beet Root
and Puffed Pork Cracklings

\$ 6.00

Light Appetite:

Order 2 pieces

\$ 12.00

Medium Appetite:

Order 3 pieces

\$ 17.00

Heavy Appetite:

Order 4 pieces

\$ 21.00

SALADS



SERVED STARTING AT 11AM

1. Great Northern Caesar

Kale, Romaine, Parmesan, Pickled Herring Caesar Dressing and Rye Croutons.

\$ 11.00

2. Rock Shrimp and Smoked Cream Cheese

Mixed Greens, Nordic Shrimp, Dill, Pickled Onions, Smoked Cheese Dressing and Wheat Croutons.

\$ 14.00

3. Smoked Salmon and Radicchio

Beets, Apples, Radicchio, Spinach, Tarragon, Smoked Salmon, Rye Croutons and Horseradish Cream.

\$ 14.00

4. Spinach + Egg

Spinach, Romaine, Soft Egg, Rye Croutons, Bacon and Blue Cheese Dressing.

\$ 11.00

5. Seasonal Vegetables

Shaved Seasonal Vegetables, Peaches, Havgus Cheese and Sunflower Eiderflower Dressing

\$ 11.00

6. New Potatoes, Spinach and Smoked Eel

Boiled New Potatoes, Young Spinach, Warm Smoked Eel, Pickled Onions, Radishes, Chive and Crispy Bread Crumbs

\$ 16.00

7. Chicken and Cabbage

Chicken Confit, Raw Cabbage, Romaine, Chervil, Pickled Kohlrabi, Crispy Chicken Skin and Balsamic Apple Vinaigrette

\$ 12.00

EXTRAS

+ GRAINS

Add a scoop of grains to your salad

\$ 1.00

+ FERMENTED CABBAGE

Add fermented cabbage to your salad

\$ 1.00

SMOOTHIES

SERVED ALL DAY



1. AL GREENE

SPINACH, PEAR, APPLE
& CUCUMBER

\$ 8.00

2. UNDERGROUND TREATS

BEETROOT, HORSERADISH
& APPLE

\$ 8.00

3. WHEN HARRY MET SALLY

SEA BUCKTHORN, CARROTS,
GINGER & ORANGE

\$ 8.00

4. RHUBABARAN

RHUBARB, TARRAGON
& SKYR

\$ 8.00

5. KØBENHAVN

STRAWBERRIES, SKYR
& ELDERFLOWER

\$ 8.00

6. AMERICAN PIE

PEANUT BUTTER, BANANA
& ALMOND MILK

\$ 8.00

COFFEE

To express their origin and to emphasize the fruitiness and acidity of the coffee, we roast most of our green beans to the light side. We source part of our coffee program ourselves, directly on the farm.

House Blend Coffee & Decaf	8 oz	\$ 2.30	12 oz	\$ 2.60	16 oz	\$ 3.30
Organic Coffee	8 oz	\$ 2.60	12 oz	\$ 3.00	16 oz	\$ 3.40
Single Origin Coffee	8 oz	\$ 3.30	12 oz	\$ 3.60	16 oz	\$ 4.30
Cappuccino	8 oz	\$ 3.50	12 oz	\$ 4.00		
Cafe Latte	12 oz	\$ 4.00	16 oz	\$ 4.50		
Americano	8 oz	\$ 2.75	12 oz	\$ 3.25	16 oz	\$ 3.95
Espresso	Single	\$ 2.75	Double	\$ 3.25		
Macchiato		\$ 3.25				
Cortado		\$ 3.50				
Iced Cafe Latte	12 oz	\$ 4.00	16 oz	\$ 4.50		
Iced Americano	12 oz	\$ 3.25	16 oz	\$ 3.95		
Cold Brew		\$ 4.00				
Cold Espresso Tonic		\$ 3.50				



TEA

Organic tea compositions from T Town Copenhagen. Elegantly merging tradition and innovation using only nature's ingredients.

Black Teas

Earl Grey • Blushing Black

Oolong Teas

After Hours • Apple Power

Green Teas

Himalayan Peak • Groovy Green

White & Herbal Teas

Camomile • Say Chai

8 oz	12 oz	16 oz
\$ 2.75	\$ 3.00	\$ 3.50

NORDIC FLATBREADS

Our flatbreads are made with sourdough, 100% organic flour – part of which is stone ground rye, and a generous amount of freshly grated potatoes. The dough is slowly fermented in the cold overnight, stretched by hand and topped with seasonal vegetable, before being baked on site in our stone oven.

1. Potato and Love:

Yukon potatoes, lovage, caraway seeds, pickled red onions and herb salad

\$ 0.00

2. Cauliflower Nuts

Cauliflower, aged Havus cheese, and dandelion pesto

\$ 0.00

3. Smokey Asparagus:

Green asparagus, cream cheese and cold smoked pork belly

\$ 0.00

4. Tomato and Basil:

Heirloom tomatoes, garlic and basil

\$ 0.00

5. Arctic Onions:

Red onions, white onions, shallots, arctic thyme, goat cheese, and chives

\$ 0.00

HOT SANDWICHES

We bake our sandwich buns and assemble each warm sandwich all day long. All meat comes from free range animals, that are part of our whole animal butchering program. Cuts may vary from day to day.

1. Pastrami and Bitter Greens

Smoked beef brisket, red onion relish, mushroom mayonnaise, bitter greens and crispy shallots

\$ 0.00

2. Falafel and Parsley Walnut Pesto

Split pea falafel, red onions, tomatoes, sunflower sprouts, split pea hummus, and parsley walnut pesto

\$ 0.00

3. Spicy Lamb, Garden Peas and Mint

Spicy roasted lamb belly, garden pea puree, mint, yogurt, red onions, pickled wild greens and lettuce

\$ 0.00

4. Roasted Pork, Raw Apple & Red Cabbage

Roast pork, pickled red cabbage, pickled gherkins, raw apples, parsley, pork cracklings & dijon dressing

\$ 0.00

Happy Hour Sliders
***Starting at 4:00pm**

Enjoy any of our warm sandwiches
in a small version. Choose any 2 for

\$ 0.00

EGG SANDWICHES

Served 6am-11am

Our omelettes are made using farm eggs and the season's best vegetables, cheese and artisanal charcuterie. Egg sandwiches are assembled to order in a freshly baked whole grain potato bun from Meyer's Bageri.

1. Asparagus, green tomato,
cream cheese and chives

\$ 7.00

2. Sausage, mushroom
fennel and cheddar

\$ 7.00

3. Smoked salmon, cream
cheese and pickled
cucumbers

\$ 7.50

4. Potato, bacon, spinach
and pickled nettles

\$ 7.00

5. Green cabbage, apple
and smoked cheese

\$ 7.00

*Assembled with in-house made canola mayonnaise unless you prefer it without.

BEVERAGES

Brownsville Coffee:

House Blend Regular & Decaf

8 oz

12 oz

16 oz

\$ 2.30

\$ 2.60

\$ 3.30

T Town Copenhagen:

Black Teas:

Earl Grey • Blushing Black

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Himalayan Peak • Groovy Green

White & Herbal Teas:

Camomile • Say Chai

8 oz

12 oz

16 oz

\$ 2.75

\$ 3.00

\$ 3.50

Want a latte, cappuccino.....from Brownsville Roasters? No problem. Order here.