

SALADS

House Salad 6 Half | 10 Full v gf

Butter Lettuce, Aged Fontina Marcona
Almond, Apple Cider Vinegar, Lemon Oil

Pickled Beet 14 v

Baby Gem Lettuce, Toasted Sesame Seed,
Pistachio, Herb Buttermilk, Chives

SOUP

Soup of the Day

5 Cup | 7 Bowl

Home-Made Breads

Danish Rye 2

Black Caraway Rye 2

Rye Crispy Bread 2

Seed Crackers 2 v gf

SMALL PLATES

Meatballs 15

Juniper-Spiced, Potato Purée, Cucumber,
Lingonberry, Mustard Sauce

Cold Smoked Salmon 14 *

Dill Lemon Yogurt, Caper Berry, Pickled
Onion, Mustard Seed, Rye Crostini

SMÖRGÅSAR

Salmon 14

Watercress, Beet, Mustard Sauce on Danish Rye

Rock Shrimp 15

Saffron Mayo, Fish Roe, Dill, Red Onion
on Brioche

Egg Salad 13 v

Turmeric Pickled Egg, Arugula & Pumpkin
Seed Pesto, Moroccan Spice Aioli, Cucumber,
Red Onion Jam on Brioche

Burrata 14 v

Heirloom Tomato, Aged Balsamic, Basil, Mint,
Cucumber on Black Caraway Rye

DESSERTS

Cardamom Bread Pudding 8

Brandy Caramel, Vanilla Cream

Swedish Cookies 2+

Subject to availability

COFFEE & TEA 3+

Coffee & Espresso Drinks

Swedish Coffee (Hot & Iced)

House Brew, Cardamom Simple, Cardamom
Whipped Cream

Hot Tea

Chai (Hot & Iced)

REFRESHMENTS 3+

Seasonal Shrub

Seasonal Cream Soda

Orange Juice

Lemonade

Milk

San Pellegrino

Coke, Diet Coke, Sprite or La Croix

BEER 8

Carlsberg

Pilsner / Denmark / 12 oz

Torpedo

IPA / CO / 12 oz

Wild State

Classic Dry Cider / MN / 12 oz

Bolo Lime

Hard Seltzer / Bauhaus / MN / 12 oz

WINE 10 | 38

Pinot Grigio

Montefresco / Veneto / Italy

Sauvignon Blanc

Prisma / Casablanca Valley / Chile

Chardonnay

Pavette / Central Coast / CA

Rosé De Provence

Milou / France

Pinot Noir

Pavette / Central Coast / CA

Cabernet Sauvignon

Broadside / Paso Robles / CA

COCKTAILS 10

Hven Negroni

Gin, Campari, Dry Vermouth

Stockholm 75

Akvavit, Lemon, Ginger, Sparkling

Ingenuity

Lavender Vodka, Luxardo, Cassis, Rosé Extract

Bloody Swede

Akvavit, Beet Brine & Bloody Mix

Smokey Old Fashioned

Rye, Cynar, Amaro, Mezcal

Seasonal Shrub Cocktail

Vodka, Shrub, Campari, Soda

Last Word

Gin, Green Chartreuse, Luxardo, Lime



v Vegetarian vg Vegan gf Gluten-Free df Dairy-Free * Made with raw ingredients

Please notify your server of any dietary restrictions. Consuming raw or undercooked food may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity will be added to the check.