

## SALADS

### House Salad 7 Half | 11 Full v gf

Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

### Creamy Beet Salad 14 v nf

Apple, Radish, Folded Cream, Dill, Pickled Red Onion, Toasted Rye Crisp

## SOUP

### Soup of the Day

6 Cup | 8 Bowl

### Home-Made Breads 2

Danish Rye

Black Caraway Rye

Seed Crackers v gf

## SMÖRGÅSAR

Can be made gluten-free without bread or with bread substitute. Please ask your server when ordering.

### Salmon 16

Watercress, Beet, Mustard Sauce on Danish Rye

### Herring 16 df nf

Dill Potato, Fermented Cabbage, Remoulade on Danish Rye

### Gravlax 16 df nf \*

Sweet Mustard, Pickled Fennel, Fish Roe on Danish Rye

### Smoked Whitefish 16 nf

Soft Boiled Egg, Caraway Crème Fraîche, Frisée on Caraway Rye

## SMALL PLATES

### Meatballs 15

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

### Roasted Brussels Sprouts 14

Radish Jam, Lingonberry, Smoked Bleu Cheese, Brown Butter Crumbs

### Duck Confit 22 df nf

Kale, Wild Rice, Shoyu, Rutabega

### Elk Sausage 24

Whole Grain Porridge, Root Vegetable, Blueberry

## DESSERTS

### Cardamom Bread Pudding 9

Caramel, Cardamom Cream

### Almond Cake 9

Strawberry Coulis, Whipped Cream

### Cream Soda Float 9 gf

Cream Soda of your choice, Home-Made Vanilla Ice 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

Birch, Cardamom, Ginger and Vanilla

### Orange Juice

### Lemonade

### Milk

### San Pellegrino

### Coke, Diet Coke, Sprite or La Croix

## BEER 8

### Carlsberg

Pilsner / Denmark / 12 oz

### Indeed Seasonal

Minneapolis / MN / 12 oz

### Wild State

Classic Dry Cider / MN / 12 oz

### Winterloper

Baltic Porter / Bauhaus / MN / 12 oz

## WINE 10 | 38

### Pinot Grigio

Villa San Martino / Piedmont / 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

Finca La Escandida / Argentina

## COCKTAILS 10

### Swedish Glögg

Warming Spices, Orange, Cognac, Raisins, Almonds

### Bloody Swede

Aquavit, Beet Brine & Bloody Mix

### Manhattan

Whiskey, Sweet Vermouth, Cardamom Bitters, Drunken Cherry

### Sazerac

Brandy, Absinthe, Peychauds Bitters, Orange

### Aquavit Mule

Aquavit Fusion, Lime Crema, Ginger, Mint

### Prosecco Poinsettia

Ratafia, Cranberry, Prosecco, Rosemary

### Last Word

Gin, Green Chartreuse, Luxardo, Lime

v Vegetarian vg Vegan gf Gluten-Free df Dairy-Free nf Nut-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.