



SALAD & SOUP

Beet Salad \$15

Pickled Fennel, Cara Cara Orange, Chèvre, Vanilla Vinaigrette

House Salad \$7 Half / \$11 Full

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

Soup of the Day \$7 Cup / \$9 Bowl

SMALL PLATES

Swedish Meatballs \$16

Potato Purée, Cucumber, Lingonberry, Mustard Sauce, Dill Oil

Elk Sausage \$21

Wild Rice, Turnip, Mustard, Root Vegetable Salad with Pickled Blueberries

Herring \$18

Moroccan Spice Crumb, Rutabaga, Black Lentil, Potato, Curry Sauce

Gravlax \$17

Pickled Onion, Egg, Mustard Seed, Dill Yogurt, Capers, with Rye Crisp

Roasted Brussels Sprouts \$15

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

SMÖRGÅSAR

Salmon \$16

Watercress, Beet, Mustard Sauce on Danish Rye

Smoked Whitefish Cake \$16

Roasted Radish, Brown Butter Hollandaise on Danish Rye

DESSERT

Almond Cake \$9

Strawberry Coulis, Whipped Cream

Cardamom Bread Pudding \$9

Caramel, Cardamom Cream

WINE \$10

Pinot Grigio

Villa san Martino / Piedmont Italy

Chardonnay

Pavette / Central Coast CA

Sauvignon Blanc

Prisma / Casablanca Valley Chile

Pinot Noir

Pavette / Central Coast CA

Cabernet Sauvignon

Finca La Escandida / South Argentina

BEER \$8

Carlsberg Pilsner Denmark

Day Tripper Pale Ale MN

Bent Paddle IPA MN

Bent Paddle Black Ale MN

COCKTAILS \$10

Swedish Glögg

Warming Spices, Citrus, Ginger, Cognac, Raisins, Almonds

Manhattan

Whiskey, Sweet Vermouth, Cardamom Bitters, Drunken Cherry

Sazerac

Brandy, Absinthe, Peychauds Bitters, Orange

Aquavit Mule

Aquavit Fusion, Lime Crema, Ginger, Mint

Bloody Swede

Aquavit, Beet Brine & Bloody Mix

Prosecco Poinsettia

Cranberry, Ratafia, Rosemary

ESPRESSO DRINKS

COFFEE, TEA \$3+

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 checks

