



## SALAD & SOUP

**Mixed Greens \$16** (V, GF)  
Pickled Berries, Radish, Sunflower Seed,  
Herb Vinaigrette

**Haus Salad \$7 Half / \$11 Full** (V/GF)  
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

**Braised Lamb Gnocchi \$21**  
Pickled Onion, Cauliflower, Peas,  
Goat Cheese

**Gravlax \$17**  
Creamy Potato Salad, Green Bean,  
Radish, Hard Boiled Egg, Danish Rye

## SMÖRGÅSAR

**Salmon \$18**  
Beet, Creamy Cucumber-Dill Salad,  
Watercress on Danish Rye

**Lobster \$20**  
Pickled Fennel, Ricotta, Cucumber,  
Tarragon on Sourdough

**Sirloin \$22**  
Horseradish Crème, Cornichon,  
Crispy Fried Potato, Watercress  
on Sourdough

**Shrimp \$18** (GF)  
Hard Boiled Egg, Caper, Watercress,  
Roasted Garlic-Lemon Aioli on Seed Crisp

**Hot Smoked Char \$18**  
Whipped Cream Cheese, Sesame Seed,  
Gardiniera on Danish Rye

**Roasted Beets \$16** (V)  
Goat Cheese, Frisée, Hazelnut,  
Dried Fruit Compote on Danish Rye

## DESSERT

**Almond Cake \$9**  
Strawberry Coulis, Whipped Cream

**Bread Pudding \$11**  
Cardamom Bread, Cherry Sauce,  
House made Vanilla Ice Cream,  
Butter-Bourbon Pudding

# FIKA

## WINE \$10

**Pinot Grigio**  
Villa San Martino / Piedmont Italy  
**Chardonnay**

Pavette / Central Coast CA  
**Sauvignon Blanc**  
La Petite Perriere / France  
**Rosé**

Milou / France

**Pinot Noir**  
Pavette / Central Coast CA  
**Cabernet Sauvignon**

Finca La Escandida / South Argentina

## BEER \$8

**Carlsberg** Pilsner Denmark  
**Surly Logic Bomb** Pale Ale MN

**Bent Paddle** IPA MN

**Bent Paddle Black** Ale MN

**Bolo Lime** Seltzer MN

**Wild State** Dry Cider MN

## COCKTAILS \$10

**Bloody Swede**  
Aquavit, Beet Brine & Bloody Mix

**The Princess**  
Aquavit, St. Germain, Absinthe,  
Pineapple, Lemon

**Water Under the Bridge**  
Gin, Crème de Yvette, Lemon,  
Orange Blossom

**Hibisky Collins**  
Infused Whiskey, Honey Syrup, Lemon,  
Club Soda

**Fantastic Voyage**  
Mint & Cucumber Infused Vodka,  
Dry Vermouth, Lemon Twist

**Rob Roy**  
Scotch, Sweet Vermouth, Angostura  
Bitters, Brandy Cherry

## 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

