SALAD & SOUP
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 $18
Potato Purée, Cucumber, Lingonberry, Mustard, Dill Oil
Brussels Sprouts $16 (V/GF)
Miso Maple Glaze, Smoked Bleu Cheese, Lingonberry
Rabbit Stew $22
Root Vegetables, Potato Dumpling, Rabbit Jus, Chive
Walleye Cake $18
Wild Rice, Beech Mushroom Confit, Herb Aioli
Pickled Crudité $15 (V)
Seasonal Jam, Crispbread, Whipped Butter

SMÖRGÅSAR
Salmon $18
Beet, Creamy Mustard, Watercress on Danish Rye
Dill Gravlax $18
Egg, Red Onion, Radish, Sweet Mustard on Sourdough
Curry Spiced Shrimp $18
Pickled Celery, Toasted Almond on Sourdough
Smoked Whitefish $18
Caraway Dill Crème, Roasted Beet, Pickled Fennel on Danish Rye

DESSERT
Pumpkin Carrot Cake $10
Cream Cheese Frosting, Carrot Jam, Pepparkakor
Bread Pudding $11
Cardamom Bread, House Made Vanilla Ice Cream, Butter-Bourbon Pudding

PINOT GRIGIO
Montefresco / Italy
CHARDONNAY
Pavette / Central Coast CA
SAUVIGNON BLANC
La Petite Perriere / France
ROSE
Milou / France
PINOT NOIR
Pavette / Central Coast CA
MALBEC
El Porvenir / Argentina

BEER
Bent Paddle Venture Pils Pilsner MN
Indeed Day Tripper Pale Ale MN
Bent Paddle IPA MN
Bolo Lime Seltzer MN
Wild State Dry Cider MN

Cocktails
Bloody Swede
Aquavit, Beet Brine & Bloody Mix
Poinsettia
Grapefruit Crema, Cranberry Juice, Prosecco
The Verdict
Mezcal, Luxardo, Chartreuse, Lime
Paper Plane
Amaro, Aperol, Rye Whiskey, Lemon
Totta Aztec Saga
Local Spiced Rum, Sweet Vermouth, Chocolate Bitters
Smashing Pumpkin
Rye Whiskey, Pumpkin, Lemon, Sweet Vermouth, Simple, Clarified Milk
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.