SALAD & SOUP
ADD SALMON $7

Haus Salad $7 Half / $11 Full (V/GF)
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

Halloumi & Tomato $16 (V/GF)
Peach, Cucumber, White Balsamic, Spruce Tips Salt, Micro Basil

*Shaved Vegetable $16 (V)
Cured Egg Yolk, Lemon Juniper Crunch, Cornichon Vinaigrette

Soup of the Day $7 Cup / $9 Bowl

SMALL PLATES

Swedish Meatballs $18
Potato Purée, Cucumber, Lingonberry, Mustard, Dill Oil

*Gravlax $18
Cured Egg Yolk, Horseradish Crème Fraîche, Cucumber, Pickled Red Onion, Danish Rye

Salmon $20 (DF)
Asparagus, White Bean, Lemon Walnut Crumb

SMÖRGÅSAR

Havarti & Egg $18 (V)
Wholegrain Brown Mustard, Micro Greens on Pumpkin Seed Buttermilk Bread

Braised Pork $22
Pickled Cabbage, Sweet Dill Mustard, Crispy Onion on Danish Rye

*Toast Skagen $18
Shrimp, Soft Egg, Red Onion, Lemon Dill Aioli on Brioche

GRÖNSAKER

Patty Pan Squash $17 (V/GF)
Lemon Ricotta, Kohlrabi, Red Onion, Pistachio, Mint

Potato Cake $17 (V)
Beet Caviar, Crème Fraîche, Herbs

DESSERT

Cardamom Bread Pudding $11
Caramel Sauce, Whipped Cream

Kladdkaka $11 (GF)
Chocolate Cake, Tart Cherry Sauce, Whipped Crème Fraîche

Midsommar Cake $11
Almond Cake, Whipped Cream, Fresh Strawberry

WINE

Pinot Grigio $10 glass / $40 bottle
Montefresco / Italy

Chardonnay $10 glass / $40 bottle
Milbrandl / Columbia Valley WA

Sauvignon Blanc $10 glass / $40 bottle
Saget La Petite Perriere / France

Italian White $11 glass / $42 bottle
Donnafugata / Siciliane, ITA

ROSE $12 glass / $45 bottle
Milou / Provence FRA

Prosecco $10 glass / $40 bottle
Luna Nuda / Italy

Cabernet Sauvignon $10 glass / $40 bottle
Amauta / Argentina

Pinot Noir $12 glass / $45 bottle
Battle Creek “Unconditional” / Oregon

BEER $8

Bent Paddle Venture Pils Pilsner MN

Castle Danger Cream Ale MN

Indeed Day Tripper Pale Ale MN

Bent Paddle IPA MN

Central Waters Mudpuppy Porter WI

Wild State Dry Cider MN

COCKTAILS

Bloody Swede $11
Aquavit, Beet Brine & Bloody Mix

The Prince $11
Pineapple Rum, Aperol, Simple, Lime Pineapple Juice

Aquavit Collins $10
OP Anderson Aquavit, Chambord, Lemon Club Soda, Rosemary

Purple People Eater $12
Gin, Fresh Blackberries, Ginger, Lime Condensed Milk

Lingonberry Whiskey Sour $10
Bourbon, Simple, Lemon, Lingonberry

Rob Roy $11
Scotch, Sweet Vermouth, Angostura Bitters Brandy Cherry

Original Sin $11
Absinthe Rinse, Vodka, Sake, Honey

Sid Vägen $11
Brandy, Lemon, Orange Crema

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.