



SALAD & SOUP

ADD SALMON OR GRAVLAX + \$7

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

Halloumi & Tomato \$18 (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

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

Havarti & Egg \$16 (V)
Wholegrain Brown Mustard, Micro Greens
on Pumpkin Seed Buttermilk Bread

GRÖNSAKER

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

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

Egg Paj \$18
Jarlsberg Cheese, Potato, Salmon Roe,
Crème Fraîche, Micro Herb Salad

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
Canal Grando / Italy

Chardonnay \$10 glass / \$40 bottle
Milbrandt / Columbia Valley WA

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

Italian White \$11 glass / \$42 bottle
Donnafugata / Sicily, ITA

ROSÉ \$12 glass / \$45 bottle
Milou / Provence FRA

Prosecco \$12 glass / \$45 bottle
Luna Nuda / Italy

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

Pinot Noir \$12 glass / \$45 bottle
Battle Creek "Unconditional" / Oregon

BEER \$8

Bauhaus Wonderstuff Pilsner MN
Indeed Day Tripper Pale Ale MN
Bent Paddle IPA MN
Central Waters Mudpuppy Porter WI
Wild State Dry Cider MN

COCKTAILS

Bloody Swede \$12
Aquavit, Beet Brine & Bloody Mix

Aquavit Collins \$11
OP Anderson Aquavit, Coriander Simple,
Apricot Liquor, lemon, Soda

Blueberry Mojito \$11
Organic Rum, Blueberry Simple, Lime, Soda

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

Raspberry Äventyr \$12
Mezcal, Fresh Raspberry, Grand Marnier,
St. Germain, Lemon, Lime, Simple

Water Under the Bridge \$12
FloraDora Gin, Blue Curaçao, Lemon, Simple,
Orange Express

Lingonberry Whiskey Sour \$11
Bourbon, Simple, Lemon, Lingonberry

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

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

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

