SALAD & SOUP
ADD SALMON or GRAVLAX + $7
ADD VENISON SAUSAGE or DUCK +$10
ADD ROASTED PULLED CHICKEN +$6

Haus Salad $7 Half / $11 Full (V/GF)
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil
Bebis Beet $18 (V)
Apple Cider Skyr, Hazelnut, Rye Berry
Delicata Squash $16 (V/GF)
Baby Kale, Lingonberry, Feta, Pumpkin Seed, White Balsamic 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, Red Onion, Danish Rye

Salmon $22 (GF/DF)
Root Vegetable Purée, Leek, Pomegranate Molasses, Sunchoke Chip

Duck $28 (GF)
Parsnip, Fermented Fig, Goat Cheese, Port & Red Currant Reduction

SMÖRGÅSAR
Venison Sausage $24
Apple & Red Cabbage, Blueberry Red Wine Chutney, Mustard on Danish Rye

Tarragon Chicken Salad $18
Celeriac, Red Pear, Mustard Seed Caviar on Brioche

Swamptoad $22 (V)
Wild Mushroom, White Bean Purée, Fennel, Egg Yolk, Caraway Crumb on Brioche

Havarti & Egg $16 (V)
Wholegrain Brown Mustard, Radish, Micro Greens on Pumpkin Seed Rye

GRÖNSAKER
Cauliflower $20 (VG/GF)
White Bean Purée, Tangerine Chili Olive Tapenade, Pepitas

Root Vegetable Pavé $21 (VG/GF)
Beluga Lentil, Mushroom, Vegan Sour Cream

Egg Paj $18
Jarslberg, Wild Mushroom, Rosemary, Roe

ESPRESSO DRINKS
COFFEE, TEA $3+

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
Coloso Grillo / Sicily, ITA

ROSSÉ $12 glass / $45 bottle
Luna Nuda / Italy

Cabernet Sauvignon $10 glass / $40 bottle
Punta Final / Argentina

BEER $8

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

COCKTAILS

Bloody Swede $12
Aquavit, Beet Brine & Bloody Mix

Swedish Glögg — HOT $12
Wine, Warming Spices, Ginger, Cognac, Raisin, Almond

Applette $12
Apple Infused Bourbon, Honey Syrup, Lemon, Prosecco

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

Grade A $12
Cognac, Lemon, Orange, Maple Syrup

Hunters Moon $11
Scotch, Demerara Syrup, Orange, Cabernet Float

Sedated $12
Whiskey, Sour Cherry, Fernet, Peated Scotch Spritz

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

Amaretto Cold Press Steamer — HOT $10
Vodka, Amaretto, Chocolate Syrup, Cold Press, Cardamom Whip

DESSERT $11

Cardamom Bread Pudding
Caramel Sauce, Whipped Cream

Parsnip Cake (V/GF)
Orange Cream Cheese Frosting, Hazelnut

Rice Pudding (VG/GF)
Coconut, Lingonberry Sauce, Pepparkakor Crumb

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