**SALAD & SOUP**

ADD SALMON OR GRAVLAX + $8
ADD VENISON SAUSAGE OR DUCK +$11
ADD ROASTED PULLED CHICKEN +$7

**Haus Salad** $8 Half / $12 Full (V/GF)
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

**Bebis Beet** $18 (V)
Apple Cider Skyr, Hazelnut, Rye Berry

**Winter Squash** $16 (V/GF)
Baby Kale, Lingonberry, Feta, Pumpkin Seed, White Balsamic Vinaigrette

**Soup of the Day** $8 Cup / $10 Bowl

**SMALL PLATES**

**Swedish Meatballs** $19
Potato Purée, Cucumber, Lingonberry, Mustard, Dill Oil

**Gravlax** $19
Cured Egg Yolk, Horseradish Crème Fraîche, Cucumber, Red Onion, Danish Rye

**Salmon** $23 (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** $19
Celeriac, Red Pear, Mustard Seed on Brioche

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

**Havarti & Egg** $18 (V)
Wholegrain Brown Mustard, Radish, Micro Greens on Pumpkin Seed Rye

**GRÖNSAKER**

**Cauliflower** $22 (VG/GF)
White Bean Purée, Tangerine Chili Olive Tapenade, Pepitas

**Root Vegetable Pavé** $22 (VG/GF)
Beluga Lentil, Mushroom, Vegan Sour Cream

**Egg Paj** $19
Jarlsberg, Wild Mushroom, Rosemary, Roe

**ESPRESSO DRINKS**

**COFFEE, TEA** $3+

**WINE** $12 glass/$45 bottle

- **Pinot Grigio**
  I Tre Santì / Italy

- **Chardonnay**
  Milbrandt / Columbia Valley WA

- **Sauvignon Blanc**
  Saget La Petite Perriere / France

- **Italian White**
  Colosi Grillo / Sicily, ITA

- **Prosecco**
  Luna Nuda / Italy

- **Cabernet Sauvignon**
  Punta Final / Argentina

- **Pinot Noir**
  Battle Creek “Unconditional” / Oregon

- **Mystery Wine** $8 glass
  Red or White

**BEER** $9

- **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** $12

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

- **Swedish Glögg — HOT**
  Wine, Warming Spices, Ginger, Cognac, Raisin, Almond

- **Swedes on the Beach**
  Toasted Coconut Aquavit, White Rum, Banana, Lime, Aquafaba, Angostura Bitters

- **Smoke, Spice & Everything Nice**
  Hibiscus Mezcal, Cinnamon, Lemon

- **Grade A**
  Cognac, Lemon, Orange, Maple Syrup

- **Hunters Moon**
  Scotch, Demerara Syrup, Orange, Cabernet Float

- **Sedated**
  Whiskey, Sour Cherry, Fernet, Peated Scotch Spritz

- **Original Sin**
  Absinthe Rinse, Vodka, Sake, Honey

- **Amaretto Cold Press Steamer — HOT**
  Vodka, Amaretto, Chocolate Syrup, Cold Press, Cardamom Whip

**DESSERT** $11

- **Cardamom Bread Pudding**
  Caramel Sauce, Whipped Cream

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

---

Please notify your server of any dietary restrictions.

*This food is raw or undercooked, or contains or may contain raw or undercooked ingredients.
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.*