



SALAD & SOUP

ADD SALMON OR GRAVLAX + \$8

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

SMÖRGÅSAR

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

ESPRESSO DRINKS COFFEE, TEA \$3+

Coffee Feature HOT SWEDE \$5
House Brew, Cardamom Syrup, Cardamom
Whipped Cream

House Shrub \$5
Please ask your server about today's flavor

House Cream Soda \$5

House Syrup Flavors
Vanilla, Cardamom, Lavender, Ginger, Birch

WINE \$12 glass/\$45 bottle

Pinot Grigio
I Tre Santi / 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

Semla Steamer — HOT
Bourbon, Baileys, Amaretto, Cardamom Syrup

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

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

Serpant's Tooth
Kümmel, Irish Whiskey, Sweet Vermouth, Lemon,
Angostura Bitters

Hunters Moon
Scotch, Demerara Syrup, Orange, Cabernet Float

Sedated
Whiskey, Sour Cherry, Fernet, Peated Scotch Spritz

Original Sin
Absinthe Rinse, Vodka, Sake, Honey

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