**SALAD & SOUP**

**ADD SALMON** or **GRAVLAX + $8**

**ADD SOFT** or **HARD BOILED EGG +$3**

- **Haus Salad $8 Half / $12 Full (V/GF)**
  - Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil
- **Radish Salad $18 (VG/GF)**
  - Cucumber, Apple, Sunflower Butter, Pea Tendril, Apple Cider Vinegar
- **Soup of the Day $8 Cup / $10 Bowl**

**SMALL PLATES**

- **Swedish Meatballs $19**
  - Potato Purée, Cucumber, Lingonberry, Mustard, Dill Oil
- **Gravlax $21**
  - Dill Crème Fraîche, Black Radish, Beet, Pink Peppercorn, Danish Rye

**SMÖRGÅSAR** Open-Face Sandwiches

- **Salmon $24**
  - Beet, Radish Jam, Mustard, Watercress on Danish Rye
- **Svamptoast $23 (V)**
  - Wild Mushroom, White Bean Purée, Fennel, Egg Yolk, Caraway Crumb on Brioche
- **Toast Skagen $23**
  - Shrimp, Lemon Dill Aioli, Cornichon, Caper, Roe, Soft Boiled Egg on Brioche
- **Havarti & Egg $18 (V)**
  - Wholegrain Brown Mustard, Radish, Micro Greens on Pumpkin Seed Rye

**GRÖNSAKER** Vegetables

- **Cauliflower $22 (VG/GF)**
  - White Bean Purée, Tangerine Chili Oil, Olive Tapenade, Pepitas
- **Artichoke $22 (V)**
  - Rye Berry, Ricotta & Feta Whip, Almond, Parsley, Lemon Herb Vinaigrette
- **Egg Paj $18 (V)**
  - Spring Vegetable, Cheese, Herb Salad

**ESPRESSO DRINKS**

- **Coffee Feature HOT SWEDE $6**
  - House Brew, Cardamom Syrup, Cardamom Whipped Cream
- **House Shrub $6**
  - Please ask your server about today's flavor
- **House Cream Soda $6**
- **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
- **Wild State** Dry Cider MN
- **Bolo Lime Seltzer** MN
- **Indeed Day Tripper** Pale Ale MN
- **Bent Paddle IPA MN**
- **Central Waters Mudpuppy** Porter WI
- **Bent Paddle Cold Press** Coffee Ale MN

**COCKTAILS** $12

- **Bloody Swede**
  - Aquavit, Beet Brine & Bloody Mix
- **Clark Gable**
  - White Rum, Carrot Juice, Amaro, Lime, Absinthe Spritz
- **Cosmic Skåling**
  - Aquavit, Blue Curaçao, Triple Sec, Lime, Lingonberry
- **Hunters Moon**
  - Scotch, Demerara Syrup, Orange, Cabernet Float
- **Sedated**
  - Whiskey, Sour Cherry, Fernet, Peated Scotch Spritz
- **Serpent’s Tooth**
  - Kummel, Irish Whiskey, Sweet Vermouth, Lemon, Angostura Bitters
- **Matcha Hopper**
  - Crème de Cacao, Crème de Menthe, Heavy Cream, Chocolate
- **White Swedish Glögg — HOT**
  - Wine, Warming Spices, Ginger, Cognac, Raisin, Almond

**DESSERT** $11

- **Cardamom Bread Pudding (V)**
  - Caramel Sauce, Whipped Cream
- **Tres Leches Cake (V)**
  - Rhubarb Elderflower Compote, Cardamom Whipped Cream
- **Coconut Ice Cream (VG/GF)**
  - Coconut Chip, Rhubarb

---

*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.*