



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

Svamptost \$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, TEA \$3+

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
Kümmel, 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