



## SALAD & SOUP

**ADD SALMON OR GRAVLAX + \$8**

**ADD SOFT OR HARD BOILED EGG +\$3**

### Haus Salad \$8 Half / \$12 Full (GF/V)

Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

### Halloumi Salad \$19 (GF/V)

Heirloom Tomato, Peach, Cucumber, White Balsamic, Pea Tendril, Mint & Basil Oil

### Soup of the Day \$8 Cup / \$10 Bowl

#### Add a slice of house made bread \$2

Danish Rye

Brioche

Pumpkin Seed Bread

Seed Cracker (GF/VG)

## 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

### 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 (GF/VG)

White Bean Purée, Chili Caramel, Tangerine Olive Tapenade, Pepitas

### Egg Paj \$18

Summer Vegetable, Cheese, Herb Salad

## DESSERT \$11

### Cardamom Bread Pudding

Caramel Sauce, Whipped Cream

### Lavender Peach Ice Cream

Honeycomb Tuile, Meringue Powder, Raspberry Gel, Crystallized Lavender

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free

## WINE \$12 glass/\$45 bottle

### Pinot Grigio

I Tre Santi / Italy

### Chardonnay

Milbrandt / Columbia Valley WA

### Sauvignon Blanc

Saget La Petite Perriere / France

### Prosecco

Luna Nuda / Italy

### CAVA

Arte Latino / Spain

### Rosé

La Patience / France

### Pinot Noir

Battle Creek "Unconditional" / Oregon

### Cabernet Sauvignon

Amauta / Argentina

### Mystery Wine \$8 glass

Red or White

## BEER \$9

### Pryes Pragmatic 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, House Made Beet Brine, Bloody Mix

### Pitcher Plant

Dry Gin, Orange Blossom, Crème de Violet, Rose, Hibiscus, Condensed Milk, Lemon

### Rose Parade

Vodka, Plum Liqueur, House Made Rose Syrup, Rose Extract, Cava

### Cucumber Hugo

Cucumber Infused Gin, St Germaine, Simple, Prosecco, Soda, Mint

### Serpent's Tooth

Kümmel, Irish Whiskey, Sweet Vermouth, Lemon, Angostura Bitters

### Nordic Bloom

Vodka, Blueberry, House Made Orgeat, Lime, Toasted Almond

## 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 OR Italian Soda \$6

Vanilla, Cardamom, Lavender, Ginger, Birch, Lingonberry, Orange Blossom, Violet, Honey,

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