



## 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

**Apple Celeriac Salad \$19 (GF)**

Bacon Lardon, Smoked Blue, Pepitas, Chervil, Mustard Vinaigrette, Pumpkin Seed Oil

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

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

Danish Rye / Brioche / Pumpkin Seed 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

**Kroppkakor \$22**

Veal & Pork Potato Dumpling, Creamed Leek, Red Currant, Mustard Seed, Sorrel

## SMÖRGÅSAR *Open-Face Sandwiches*

**Salmon \$24**

Beet, Radish Jam, Mustard, Watercress on Danish Rye

**Pork Belly \$24**

Sweet & Sour Cabbage, Maple Pumpkin Butter, Pearl Onion, Chive on Danish Rye

**Toast Skagen \$23**

Shrimp, Lemon Dill Aioli, Cornichon, Caper, Roe, Soft Boiled Egg on Brioche

**Kabocha Squash \$19 (V)**

Curry Ricotta, Crispy Onion, Saffron Honey 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**

Fall Vegetable, Cheese, Herb Salad

## DESSERT \$11

**Cardamom Bread Pudding**

Caramel, Whipped Cream

**Toscakaka**

Almond Cake, Pear Marmalade, Crème Fraîche Ice Cream

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free

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

**Pinot Grigio**

Alverdi / Italy

**Chardonnay**

Milbrandt / Columbia Valley WA

**Sauvignon Blanc**

La Jardin / 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

**Nordic Manhattan**

Aquavit, Rye Whiskey, Grenadine, Demerara Syrup, Angostura, Cherry

**Dill Lemonade**

Aquavit, Lemonade, Bitters, Dill

**Bourbon Tea**

Bourbon, Apricot, Madeira, Simple, Lemon

**Serpent's Tooth**

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

## 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