



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

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)

All bread is served warmed with butter & sea salt

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 \$24

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

SMÖRGÅSAR Open-Face Sandwiches

Salmon \$24

Beet, Radish Jam, Mustard, Watercress on Danish Rye

Havarti & Egg \$18 (V)

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

Winter Vegetable, Cheese, Herb Salad

DESSERT \$11

Cardamom Bread Pudding

Caramel, Whipped Cream

Kladdkaka (GF)

Chocolate Torte, Cherry Sauce, 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

Alain De La Treille / France

Prosecco

Luna Nuda / Italy

CAVA

Arte Latino / Spain

Rosé

Costières de Nîmes / France

Pinot Noir

Battle Creek "Unconditional" / Oregon

Cabernet Sauvignon

Amauta / Argentina

BEER \$9

Pryes Pragmatic Pilsner MN

Pryes Miraculum IPA MN

MPLS Cider Co. Blueberry Rosemary Cider

Crispin Cider Traditional Hard Cider

Indeed Day Tripper Pale Ale MN

Bent Paddle IPA MN

Pryes Peace Offering Coffee Stout MN

COCKTAILS \$12

Bloody Swede

Aquavit, Beet Brine, Bloody Mix

Sazerac Spin

Aquavit, Cognac, Simple, Peychaud's Bitters, Absinthe Rinse, Lemon

Santa Lucia 75

Aquavit, Cranberry, Rosemary, Cava

Endsommar

Mezcal, Lingonberry, Rosemary, Lime

Walnut Date Old Fashioned

Walnut Washed Bourbon, Date Syrup, Orange, Lemon Bitters

Pistachio Martini

Bourbon, Pistachio Simple, Limoncello, Cream

Espresso Steamer — HOT

Vanilla Vodka, Coffee Liqueur, Cold Press, Espresso Whip

Swedish Glögg — HOT

Red or White Wine, Warming Spices, Ginger, Citrus, Cognac, Almond, Raisin

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, Lingonberry, Orange Blossom, Honey, Root Beer

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