## SALAD & SOUP

ADD SALMON or GRAVLAX + $8
ADD LOWRY HILL HAM + $7
ADD TARRAGON CHICKEN SALAD +$7
ADD PICKLED HERRING + $7
ADD HARD BOILDED EGG + $3

**Haus Salad $10 (GF/V)**
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

**Blueberry Kale Salad $14 (GF/V)**
Fennel, Mint, Pumpkin Seed, Ricotta Salata, Maple Lime Vinaigrette

**Soup of the Day $10**

**Add a Slice of House Made Bread $2**
Danish Rye / Limpa / Brioche / Lefse (VG) / Seed Cracker (GF/VG)
*All breads are served warmed with butter & sea salt*

## SMALL PLATES

**Swedish Meatballs $22**
Potato Purée, Brown Gravy, Cucumber, Lingonberry, Chive

**Kroppkakor $25**
Cheese Potato Dumpling, Watercress, Caramelized Onion Cream, Butternut Squash, Hazelnut

* **Gravlax $23**
Beet Egg, Rye Crunch, Fennel, Sorrel, Pink Peppercorn Aioli, Danish Rye

**Pickled Herring $22**
Egg, Cucumber Salad, Brioche

## SMÖRGÅSAR Open-Face Sandwiches

**Salmon $27**
Ricotta, Bacon Jam, Beet Purée, Watercress, Chive on Danish Rye

**Christmas Ham & Cabbage $26**
Braised Apple & Cabbage, Crème Fraiche, Shallot on Danish Rye

**Tarragon Chicken Salad $23**
Mustard Seed, Celery on Brioche

## GRÖNSAKER Vegetables

**Parsnip & Carrot $26 (GF/VG)**
Carrot Hummus, Roasted Parsnip, Saffron Orange Oil, Chervil, Hazelnut

**Egg Quiche $23 (V)**
Mushroom, Wrångebäck Cheese, Mixed Greens, Mustard Vinaigrette

## DESSERT

**Cardamom Bread Pudding $11 (V)**
Caramel, House Made Whipped Cream

**Applinkaka Apple Cake $11 (V)**
Whipped Gjetost, Cream Cheese

(GF) – may contain gluten
(DF) – may contain dairy
(V) – vegetarian
(VG) - vegan

## WINE $12 glass / $45 bottle

**Pinot Grigio**
Alverdi / Italy

**Chardonnay**
Wente / Columbia Valley WA

**Sauvignon Blanc**
Vallee des Sables / France

**Prosecco**
Luna Nuda / Italy

**Pinot Noir**
Battle Creek "Unconditional" / Oregon

**Cabernet Sauvignon**
Trapiche / Argentina

## BEER $9

**Aass Lite** Lager NOR
**Bembel Apfelwein** Hard Cider GER
**Pryes Pragmatic** Classic Pilsner MN
**Indeed Day Tripper** Pale Ale MN
**Pryes Miraculum** IPA MN
**N/A Žatecky** Pale Lager CZE
**N/A Weihenstephaner** Bavarian Style GER

## COCKTAILS $12

**Bloody Swede**
Dill Aquavit, Beet Brine, Bloody Mix, Dill

**Glögg** (served warm)
Red Wine, Warming Spices, Citrus, Port Wine, Almond, Raisin

**Martinez**
Barrel-Aged Gin, Sweet Vermouth, Proper Maraschino Liqueur, Lemon

**Aalborg Paper Plane**
Danish Aquavit, Aperol, Sweet Vermouth, Lemon

**Mary Pickford Cocktail**
White Rum, Proper Maraschino Liqueur, Nordic Sour Cherry Mead, Pineapple Juice, Cherry

**Pumpkin Milk Punch**
Whiskey, Warming Spice

**Klapøjster Mjød**
Nordic Caraway Mead DENMARK

## ESPRESSO, COFFEE, TEA $3.5 +

**Coffee feature HOT SWEDED $6**
House Brew, Cardamom Syrup, Cardamom Whipped Cream

**House Shrub, Italian Soda & Cream Soda $6**
Please ask about today's flavors

*Please notify your server of any dietary restrictions.*
** Food is raw or undercooked, or contains or may contain ray 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*