

## SALADS

### House Salad 6 Half | 10 Full v gf

Butter lettuce, clothbound cheddar, marcona almond, apple cider vinegar, lemon oil

### Smoked Beets 14 v

Stone fruit preserve, herbed goat cheese, brown butter crouton

## SOUP

### Soup of the Day

5 cup | 7 bowl

### Home-Made Breads

Brioche 2

Danish Rye 2

Rye Crispy Bread 2

Seed Crackers 2 v gf

## SMALL PLATES

### Meatballs 12

Juniper-spiced, potato purée, cucumber, lingonberry, mustard sauce

### Gravlax 14 \*

Beet cured salmon, dill lemon yogurt, caper berry, pickled onion, mustard seed, rye crostini

### Roasted Duck Confit 16 gf df

Root vegetables, watercress, shallot honey glaze, sautéed cabbage

### Egg Pie 10

Aged fontina, yukon potato, dill, pickled vegetable salad

## SMÖRGÅSAR

### Salmon 14

Watercress, beet, mustard sauce on Danish rye

### Rock Shrimp 15

Saffron mayo, fish roe, dill, red onion on brioche

### Roast Beef 14

Horseradish & celeriac root slaw, crème fraîche, pickled chanterelle on Danish rye

## DESSERTS

### Cardamom Bread Pudding 8

Brandy caramel, vanilla cream

### Swedish Cookies 2+



v Vegetarian vg Vegan gf Gluten-Free df Dairy-Free \* Made with raw ingredients

Please notify your server of any dietary restrictions. 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 check.

## COFFEE & TEA 3+

Coffee & Espresso Drinks

Hot Tea

Chai (Hot & Iced)

## REFRESHMENTS 3+

Orange Juices

Lemonade

Milk

San Pellegrino

Coke, Diet Coke, Sprite or La Croix

## BUBBLES, WHITE & RED WINE, BEER

Please check our display for current selection

## AQUAVIT & COCKTAILS

House-Infused Skaalvenn Aquavit 7

Please check our display for current selection

Scandinavian Aquavit 8

Swedish, Danish, or Norwegian