

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 14

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

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