

FOOD

SALADS

House Salad 6 Half | 10 Full v gf

Butter Lettuce, Aged Fontina
Marcona Almond, Apple Cider
Vinegar, Lemon Oil

Pickled Beet 14 v

Baby Gem Lettuce, Toasted
Sesame Seed, Pistachio, Herb
Buttermilk, Chives

SOUP

Soup of the Day

5 Cup | 7 Bowl

Home-Made Breads

Danish Rye 2

Rye Cripsy Bread 2

Seed Crackers 2 v gf

SMALL PLATES

Meatballs 15

Juniper-Spiced, Potato Purée,
Cucumber, Lingonberry,
Mustard Sauce

Seared Pork Belly 18 gf

Roasted Cabbage, Onion Jam,
Warm Mustard Sauce

Cold Smoked Salmon 14 *

Dill Lemon Yogurt, Caper Berry,
Pickled Onion, Mustard Seed, Rye
Crostini

SMÖRGÅSAR

Salmon 14

Watercress, Beet, Mustard Sauce
On Danish Rye

Rock Shrimp 15

Saffron Mayo, Fish Roe, Dill, Red
Onion On Brioche

Egg Salad 13 v

Hard Boiled Egg, Fermented
Pepper Relish, Dijon Aioli Served 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.

DRINKS

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 8

Please check our display for current
selection

Scandinavian Aquavit 9

Swedish, Danish, or Norwegian