

## 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

### Cold Smoked Salmon 14 \*

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

## 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.

## 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