

First Course & Small Plates

Stock Board 28* (GFO)

House cured fish, cheeses, pickles, with housemade rye crackers and accoutrements

Fried Gouda 13 (V)

Gouda spring rolls with sweet Sambal chili sauce

Kapsalon 16* (VO)

Hand cut fries, chicken shawarma, Gouda, lettuce, tomato, cucumbers, garlic sauce and Sambal

Bread & Butter 10

Housemade rye, lingonberry honey butter and roasted garlic bone marrow butter

Wedge Salad 10 (GFO)

Iceberg lettuce, crispy shallots, bacon, Danish blue cheese, German grüne soße herb dressing and pumpkin seeds

Blomkålsuppe 12 (V)

Cauliflower and Havarti soup, with roasted garlic oil and rye croutons

Apple, Beet, and Chèvre Salad 14 (V, GF)

Baby arugula, apples, beets, Goat Lady Dairy chèvre, lingonberries, sunflower seeds and apple cider vinaigrette

Toast Skagen 15 (GFO)

Shrimp salad, cornichons, smoked trout roe, grilled Flour Garden white bread

Swedish Meatballs 18 (GF)

Lamb and beef meatballs, gräddsås, cucumber salad and lingonberry jam

Virginia Oysters 18* (GFO)

Half dozen local oysters on half shell with horseradish, strawberry-basil mignonette and fried saltines, or fried with Norwegian slaw, pickled Fresno peppers, and lemon-dill tartar sauce

Kibbeling 18

Fried cod bites with housemade garlic sauce

Smelt 15

Fried Great Lakes smelt, with salt and vinegar and lemon-dill tartar sauce

Smørrebrød

Smørrebrød is a traditional open-faced rye bread sandwich. Served with Cucumber Salad. (GFO)

Gravlax, fresh herbs, red onion, capers, cucumbers, everything crème fraîche 17*

Roasted Mushrooms, braised leeks, Goat Lady Dairy chèvre, crispy shallots 15

Tarragon Vermouth Chicken Salad, bacon lardon, fresh herbs, and lettuce 16

Smoked Duck Breast, mustard dill sauce, arugula, pickled carrots and potato sticks 17*

Main Course

Plankstek 41* (GF)

12 oz prime ribeye, duchess potatoes, bacon green beans and dill chimichurri

Schnitzel 30

Fried pork cutlet, Havarti-herb spätzle, sweet & sour red cabbage, mustard – garlic sauce

Smoke In Chimneys Trout 32 (GF)

Pan seared Smoke In Chimneys rainbow trout, herbed potato hash, braised leeks, "everything seasoning"crème fraîche and purple dulse

Roasted Chicken 28

Mustard brined breast, butternut squash mash, Goat Lady Dairy chèvre, Brussels sprouts, Dijon velouté and lingonberry

Roasted Carrots 28 (VG, DF)

Rainbow carrots with white bean hummus, farro pilaf and pomegranate

Gooouda Smash Burger 18

Seven Hills Beef double smash burger, Gouda, Stock Sauce, lettuce, pickled cucumbers and onions. Served with hand cut fries

* These items may be served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 6 or more will include a 20% gratuity.

(GF)- Gluten-Free
(GFO)- Gluten-Free Options
(V) Vegetarian
(VG) Vegan
(DF) Dairy-Free

Stock