

FOR the TABLE

PERUNAREISKA - 11

Finnish style potato flatbread, sea salt, egg butter or herb oil (VO)

SMASHED NEW POTATOES - 11

Sour beer vinegar, smoked tomato aioli, fresh herbs, crunchy salt (V)

FARMER'S CHEESE - 12

Clay pot baked double cream farmer's cheese, herbed garlic oil, bread, house crackers, pickled vegetables (GFO)

BONE MARROW - 16

Canoe cut herb roasted marrow, sweet and sour golden beet, herb salad, toasted brioche

PLOWMAN'S LUNCH - 27

Charcuterie, cheese, toasted brioche, pickled egg, charred onion petals, mustard (GFO)

MOTHER EARTH - 22

House cashew cheese, heirloom red bean spread, whipped chili butter, seasonal vegetables, bread, herb crackers * (V, GFO)

SMØRREBRØD

SMOKED WHITEFISH - 13

Lake Superior whitefish, fried pickles and radishes, creme fraiche, fire roasted mushroom, dill, Field & Fire Scandinavian rye

CHICKEN THIGH - 15

Confit, charred scallion mayonnaise, cilantro, b&b pickle, Field & Fire levain (DF)

HAM SAMMICH - 12

Seared krakowski sausage, cultured chive butter, porky hot mustard, frisee, fire roasted pepper relish, Field & Fire levain

FROM the FIELD

TOMATOES + PEPPERS - 12

Fresh heirloom tomato, wood fired peppers, brown butter vinaigrette, toasted hazelnut, smoked tomato jus, dill flower * (V, GF)

PATTIPAN SQUASH + ZUCCHINI - 11

Grilled squash and zucchini, tempura squash blossom, buttermilk dressing, toasted pepitas (VO, GF)

JERRY BEAR - 17

Tender greens, wheatberries, seasonal fruit, walnut dukkah, goat's feta, smashed crackers, smoked shallot vinaigrette, hemp seed * (VO, GFO)

PASTURE + STREAM

RIBEYE - 48

Tataki style hearth fired beef, smoked maitake mushroom cream, butter poached seasonal vegetables, hot peppers, charred scallion (GF)

CORNISH CHICKEN - 28

Marinated airline breast, chicken glace, house sausage, heirloom beans, wilted greens, gremolata, herb salad (GF, DFO)

RAINBOW TROUT - 30

Sustainably farmed fillet, pole beans, roasted red potatoes, sauce vierge, chives, wild char roe (GF, DFO)

DUCK BREAST - 31

Pan seared, roasted summer fruit, coriander golden beets, pearl barley, duck stock (DFO)

SHORT RIBS - 40

Pastrami spiced short ribs, rye/caraway streusel, mustard cream, red cabbage (GFO)

The Sovengard is a Midwest farm-to-table restaurant working in the philosophies of the New Nordic Movement. Fresh, sustainably grown, local, and seasonal is our shared ethos. We thank you for choosing to support our independent family run business, as well as the many local farms and producers that make what we do so special. Relax and enjoy!

Ask your server about menu items that are undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.
(V) Vegan, (VO) Vegan Option, (GF) Gluten Free, (DF, DFO) Dairy Free/Option
(GFO) Gluten Free Option. * Contains nuts

Coffee and dessert?
Ask about our daily changing house made offerings.