

Huckleberry HOUSE

Å BEITE

CURRIED PUMPKIN KNOEPHLA \$8
dumplings, potatoes, cream, voudovan curry, crispy onion

SMØRBRØD \$14
seared rare beef, whipped Danish blue cheese, mead roasted onions, micro arugula, grilled rye bread

THE DEVIL'S EGGS \$10
smoked eggs, horseradish, smoked chilis, crème fraîche, pickled mustard seeds, chives

SAUSAGE PARTY \$18
grilled sausages, house pickled vegetables & big deck mustards

SOFT BAKED PRETZEL \$10
black truffle butter & aged cheddar sauce

HASSELHOFFS \$12
crispy tots, pressure-cooked pork, sauerkraut, beer & butterkase sauce, chives

SMOKED SALMON RILLETTES \$14
preserved lemon creme fraiche, aquavit cucumbers, grilled rye bread

GRILLED BEEF SKEWER \$14
caraway-coffee rub, huckleberry aigre doux, puffed wild rice, marinated hot pepper

ROASTED ONION FLEISCHKUEKLE \$12
roasted onion, potato & cheese in crispy pastry, dill pollen & birch sap syrup

FELTET

APPLE SALAD \$15
honey crisp apple, butterkase cheese, chives, gem lettuce, rye flake granola, hop+honey vin

UBER TUBER \$15
roasted potato, crispy bacon, boiled egg, caraway havarti, charred scallions, greens, mustard & buttermilk dressing

BREAD SALAD \$15
rye bread, roasted beets, cucumber, burrata cheese, mixed greens, sunflower crunch, dill vin

MIDDAG

CHEESE BUTTONS \$18
almost burnt cream, roasted cauliflower, smoked bison sausage, toasted rye crumb, crispy onions & thyme

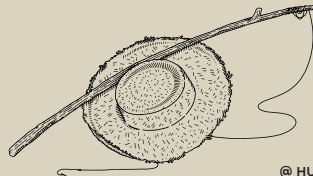
BUTTERMILK CHICKEN

SCHNITZEL \$23
charcoal spaetzle, charred cabbage, whipped butterkase, fresh dill & hemp heart sauce

GRILLED BEEF \$30
grilled eye of rib, dill seed & pepper crust, smokey chokecherry gastrique, loaded hasselback potato (beemster cheese, crème fraîche & fermented scallion)

FISKEFILET \$25
brik crusted walleye, cucumber salad, confit potato, vadouvan curry remoulade

FINE SCHWEIN \$28
smoked bone-in pork loin, sweet potato & ham hash, lingonberry black garlic bbq, charred scallion



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Å HOLDE

WHITE BUFFALO \$15
grilled bison, whipped danish blue cheese, mead roasted onions, white bbq, micro arugula on toasted potato roll

MOTHER CLUCKER \$15
buttermilk fried chicken, dill-hemp heart sauce, cucumber slaw on toasted potato roll

FISHWICH \$15
crispy walleye, dill pesto, carrot salad, dukes mayo on toasted potato roll

ROYALE WITH CHEESE \$15
grilled beef patty, butterkase cheese, dukes mayo, onion, lettuce, pickle on toasted potato roll

IT'S TIME FOR BRUNCH

YOGURT & GRANOLA \$11
vanilla & honey yogurt,
fresh berries, rye flake granola

SMOOTHIE BOWL \$13
huckleberry fruit blend, almond butter,
hemp milk & local hone, rye flake granola

HOUSE CARAMEL ROLL \$5

SUZIE'S WAFFLE \$16
buttermilk waffle, vanilla custard,
whipped cream, bananas

CHICKEN & WAFFLE \$21
wild rice waffle, buttermilk fried chicken,
fermented scallion butter, birch sap syrup

BREAKFAST HASSELHOFFS \$16
tater tots, pressure cooked pork,
sauerkraut, 2 over-easy eggs,
butterkase sauce, fresh chives **GF**

THE WURST SANDWICH \$16
grilled german sausage, aged cheddar,
fried egg, pepper jam, arugula, on a
toasted croissant roll

HOUSE HASH \$17
roasted onion & potato, smoked ribeye cap,
spinach, 2 over-easy eggs, huckleberry
aigre-doux **GF/V**

THE PENNY (PRETZEL BENNY) \$16
toasted pretzel roll, pecan wood smoked
ham, fried eggs, whole-grain mustard
hollandaise, fresh chives

DANK BURRITO \$17
Roasted potatoes, peppers & onions,
garlic sausage, scrambled eggs,
buttekase cheese, smoked pepper creme

WHITE BUFFALO \$15
two griddled beef patties, whipped
danish blue cheese, mead roasted onions,
white bbq, micro arugula on a toasted
potato roll, served with tots

MOTHER CLUCKER \$15
buttermilk fried chicken, dill-hemp
heart sauce, cucumber slaw on toasted
potato roll, served with tots

ROYALE WITH CHEESE \$15
grilled beef patty, butterkase cheese,
dukes mayo, onion, lettuce, pickle on a
toasted potato roll, served with tots

Huckleberry
HOUSE

NOE SÖTT

KUCHEN \$9

seasonal, ask server for current offerings

LEFSE CAKE \$9

lefse layered with whipped white chocolate, sun butter, aquavit caramel, fresh berries

CARDAMOM BREAD PUDDING \$9

with vanilla bean ice cream,
single-malt butterscotch

FLOURLESS FUDGE

COOKIE SANDWICH \$7

with vanilla ice cream