

Story Hill

BOTTLE KITCHEN COCKTAIL

Taste

**Fresh Baked Butter
Flake Rolls**
Salted Butter
Three Rolls 6.5
Additional Rolls 2

Smoked Fish Chowder
Smoked Trout and Whitefish,
Bacon, Chives
6

Mushroom French Toast
Herbed French Toast,
Sugar Bee Farm Oyster Mushrooms,
Port-Infused Soft Egg,
Montamoré, Arbequina Olive Oil
13

Barbacoa Beef
Guajillo Braised Sirloin,
Masa Pudding, Avocado Cream
12

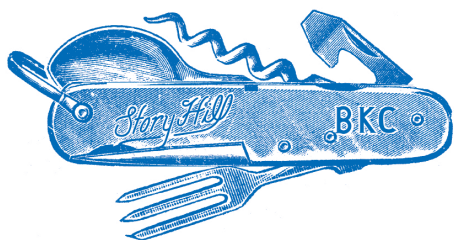
Chicken Meatball
Truffle Honey,
Green Peppercorn Sauce
3

Roast Cauliflower Salad
Pesto, Dried Tomato, Montamoré,
Toasted Almond, Chili Flakes
9

Sweetbreads
Sugar Bee Oyster Mushrooms, Thyme,
Pan Sauce
10

Butter Lettuce
Gorgonzola, Smoked Blueberries,
Dried Tomatoes, Red Onion,
Buttermilk Peppercorn Dressing
11

Wild Mushroom Hand Pie
Foraged Wild Mushroom Duxelles,
Shredded Saxony and Montamoré,
Sherry Syrup
14



Share

Loin Bacon Flatbread
House-Made Flatbread,
Truffle Creme Fraiche, Tomatoes,
Saxony Cheese, Central Greens Basil
14

Tomato Jam Flatbread
House-Made Flatbread,
Jalapeño Mayonnaise, Tangy Tomato Jam,
Baby Kale, Montamoré
11
(Add: Shredded Chicken 2.5)

Sausage & Shroom Flatbread
House-Made Flatbread,
Our Italian Sausage, Oyster Mushrooms,
Tomato Jam, Montamoré
13.5

Baked Provolone
Weyauwega 60 Day Aged Provolone,
Oven Dried Tomatoes, Oregano, Chile, Lemon,
Rustic Bread
11

Sweet Potato Casserole
Roasted Sweet Potato Mash,
Pecan Crumble, Jalapeño Gastrique,
Toasted Marshmallow
13

Connie's Salad
Shredded Chicken,
Jalapeño Dressing, Cucumber,
Zucchini, Pickled Carrot,
Dried Mango, Toasted Sesame
13

Roast Potatoes
Meat Drippings, Slivered Garlic,
Jalapeño Mayonnaise
9

Shaved Brussels Sprouts
Smoked Chicken Thighs,
Roasted Red Grapes, Toasted Almonds,
Montamoré Cheese,
Shaved Brussels Sprouts,
Roasted Garlic Aioli, Micro Greens
15

Milwaukee Beef Tartare
Fresh Ground Sirloin,
Capers, Shallots,
Roasted Garlic Aioli,
Whitefish Caviar,
Crostini
16

Pass

THE CARVE
Seasonally Inspired,
Regionally Sourced,
Our Chef's Daily
Roasted Meat Selection

Wisconsin Cheese Plate
Carr Valley "Cocoa Cardona"
Carr Valley "Mobay"
Clock Shadow "Coalho" and Tomato
Jam, Crostini, Date Compote,
Roasted Grapes, Bacon Jam
15

Schnupfnudel & Trotters
Bell & Evans Leg and Thigh,
Baby Kale, Oyster Mushrooms,
Chicken Cracklings
16

Pork Country Spare Ribs
Yellow Peas, Sour Cabbage,
Whipped Potatoes, Pork Jus
19

**Smoked Duck and
Pear Salad**
Smoked Maple Leaf Farms Duck Breast,
Goat Cheese, Mixed Greens,
White Wine Poached Pears,
Orange Vinaigrette,
Maple Glazed Pecans
16

Crispy Cast Iron Chicken
4 Bone In Bell & Evans
Chicken Thighs,
Sherry Giblet Pan Gravy
22

Story Hill Steak
"Quarry Style,"
Stone-Oven Roasted,
Coffee Butter
30*

Add Gorgonzola 5

DINNER IS SERVED TUESDAY-SATURDAY AT 5 P.M.

EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • EXECUTIVE PASTRY CHEF SARAH D'AMATO

• CHEF/OWNER JOE MUENCH • GENERAL MANAGER JASON KERSTEIN

*ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY AFFECT YOUR HEALTH



**BOTTLE
KITCHEN
COCKTAIL**

DESSERTS

Warm Cherry Upside-Down Cake

Tart Michigan Cherries,
Homemade Vanilla Ice Cream,
Port Wine Syrup
7

Crème Brûlée

Vanilla Bean Custard,
Raspberries, Whipped Cream
7

Dark Chocolate Chiffon Pie

Orange-Kahlua Anglaise,
Citrus Shortbread Cookie, Whipped Cream
7

Tropical Double Cream Cheesecake

Double Cream Cheesecake, Pink Guava Curd,
Macadamia Toffee Coconut Crunch, Coconut Cream,
White Chocolate Honeycomb, Candied Pineapple
9

Raspberry Sorbet

Amaretti Cookies
7

COFFEE DRINKS

Iced Frothed Mocha

Valentine Espresso, Chocolate Syrup, Hand-Frothed Milk { 5 }

Mexican Mocha

Valentine Espresso, Chocolate Syrup,
Steamed Milk, House-Blended Spices { 4.5 }

Story Hill Cocoa Toddy

Valentine Cold Brewed Coffee, Monin Chocolate Syrup, Half & Half { 4.5 }

The Back Pocket

Grand Marnier, Valentine Coffee, Brown Sugar Simple Syrup,
Vanilla Egg Crème Whipped Cream { 7 }

Spiked Mexican Mocha

Espolon Reposado Tequila, Valentine Espresso,
Chocolate Syrup, Spices, Steamed Milk { 8 }

An Irishman in the Cold

Irishman Irish Cream and Whiskey, Honey,
Valentine Espresso, Cinnamon, Milk, Whipped Cream { 9 }

We also offer a full selection of traditional
coffee drinks made with Valentine Coffee.

DESSERT WINES

WINE		GLASS
MUSCAT		
Quady, Electra	2015 California	{ 4 }
SAUTERNES		
Le Carnes de Rieussec	2011 Sauternes, France	{ 6.5 }
PORT		
Stones Throw of Door County	2009 Napa Valley, CA	{ 5 }
PORT		
Warre's, Late Bottle Vintage	2004 Douro Valley, Portugal	{ 6 }
PORT		
Fronseca, 10yr Tawny	n/v Oporto, Portugal	{ 4 }
PORT		
Fronseca, 20yr Tawny	n/v Oporto, Portugal	{ 8.5 }
ZINFANDEL PORT		
Terra d'Oro	2011 Amador County, CA	{ 4 }
WHITE PORT		
Ramos Pinto	n/v Douro Valley, Portugal	{ 4 }