

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

Roast Potatoes
Meat Drippings, Slivered Garlic,
Jalapeño Mayonnaise
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

Wisconsin Cheese Plate
Bleu Mont Bandaged Cheddar,
Luxardo Cherry Goat Cheese, Spiced Nuts,
Clock Shadow "Coalho" and Tomato Jam,
Crostoni, Pickled Beef Fat,
Cranberry Pickled Mustard Seeds
15

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

Smoked Yukon Au Gratin
House Smoked Ham, Dill Cream,
Hickory Smoked Yukon Potatoes,
Saxony Cheese, Buttered Bread Crumbs
12

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

Asparagus
Charred Asparagus,
Sautéed Shiitake Mushrooms, Soy Glaze,
Hot Sauce Aioli, Lemon Zest,
Toasted Almonds, Sesame Seeds
14

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

Pass

Lemon Quark Agnolotti
Lemon Clock Shadow Quark Agnolotti,
Smoked Tomato Sauce,
Basil Emulsion, Montamoré,
Olive Oil Powder
17

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

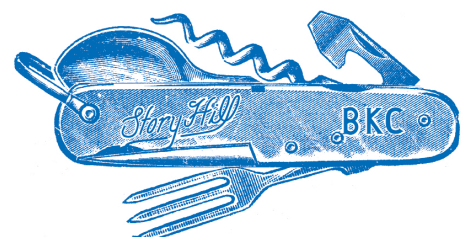
Spicy Pan Seared Walleye
Spicy Pan Seared Walleye,
Breaux Bridge Crayfish Pan Sauce,
Mini-Cheddar Biscuits, Scallions
30

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

Banana Upside-Down Cake

Sliced Banana Vanilla Cake, Walnut Vanilla Ice Cream,
Butterscotch Sauce, Candied Walnuts and Tuile
9

Lemon Meringue Pie

Tart & Buttery Lemon Curd, Torched Meringue, Blackberry
Coulis, Candied Lemon Peel, Blackberries, Bubble Sugar
9

Raspberry Sorbet

Amaretti Cookies
7

COFFEE DRINKS

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

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

Story Hill Cocoa Toddy { 4.5 }
Valentine Cold Brewed Coffee, Monin Chocolate Syrup, Half & Half

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

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

An Irishman in the Cold { 9 }
Irishman Irish Cream and Whiskey, Honey,
Valentine Espresso, Cinnamon, Milk, Whipped Cream

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
Fonseca, Bin 27 n/v Douro Valley, Portugal { 5 }

PORT
Warre's, Late Bottle Vintage 2004 Douro Valley, Portugal { 6 }

PORT
Taylor Fladgate, 10 Tawny n/v Oporto, Portugal { 6 }

PORT
Taylor Fladgate 20 Tawny n/v Oporto, Portugal { 9 }

ZINFANDEL PORT
Terra d'Oro 2011 Amador County, CA { 4 }

WHITE PORT
Ramos Pinto n/v Douro Valley, Portugal { 4 }