

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,
Crostini, Pickled Beef Fat,
Cranberry Pickled Mustard Seeds
15

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

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,
Crostini
16

Pass

Lemon Quark Agnolotti
Lemon Clock Shadow Quark Agnolotti,
Smoked Tomato Sauce,
Basil Emulsion, Montamore,
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,
Breux Bridge Crayfish Pan Sauce,
Mini-Cheddar Biscuits, Scallions
30

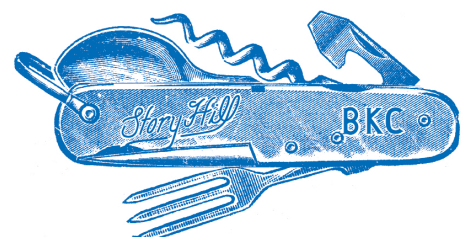
Pork Country Spare Ribs
Yellow Peas, Sour Cabbage,
Whipped Potatoes, Pork Jus
19

Smoked Duck and
Pear Salad
Smoked Maple Leaf Farms Duck Breast,
Goat Cheese, Mixed Greens,
White Wine Poached Pears,
Orange Vinaigrette,
Maple Glazed Pecans
17

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

PRICES AND OFFERINGS SUBJECT TO CHANGE

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

Story Hill

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

Apricot Jam Tart

Franginpane, Toasted Almonds, Graham Cracker Crust,
Thyme Whipped Cream, Burnt Caramel Sauce

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			
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 }