

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

Roast Potatoes

Meat Drippings, Slivered Garlic,
Jalapeño Mayonnaise
9

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

Smoked Carr Valley Marissa,
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

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

Shaved Brussels Sprouts

Cherry Wood Smoked Bacon,
Dried Cranberries, Gorgonzola,
Roasted Garlic Aioli, Toasted Pecans
15

Milwaukee Beef Tartare

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

Pass

Parsnip Agnolotti

Caramelized Parsnip Agnolotti,
Brown Butter Carrot Puree,
Roasted Radish,
Mushroom Pan Sauce, Pecans,
Crispy Parsnips
17

Schnupfnudel & Trotters

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

Catfish Schnitzel

Pan-Fried Panko Crusted Catfish,
Pickled Vegetables, Remoulade,
Fresh Watercress
23

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

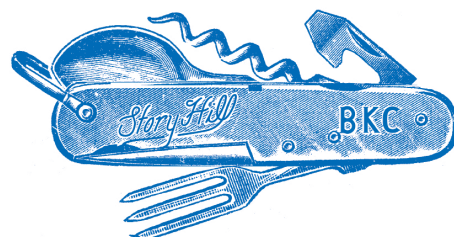
Crispy Cast Iron Chicken

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

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

Baked Alaska

Mixed Berry, Port Wine and Chocolate Baked Alaska,
Brandied Cherries, Cinnamon Crumble,
Dark Chocolate Sauce

10

White Chocolate Cheesecake

Chocolate Cookie Crust, Cheesecake,
Double Chocolate Brownie Crisp,
White Chocolate Sauce, Whipped Cream,
Chocolate Shavings

9

Banana Upside-Down Cake

Sliced Banana Vanilla Cake, Walnut Vanilla Ice Cream, But-
terscotch Sauce, Candied Walnuts and Tuile

-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 }