

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

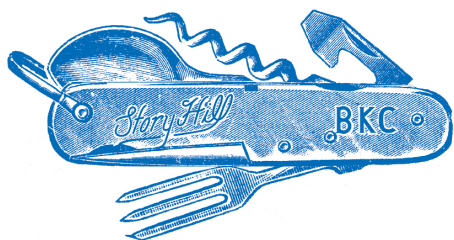
Chicken Meatball
Truffle Honey,
Green Peppercorn Sauce
3

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

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



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

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

Roast Potatoes
Meat Drippings, Slivered Garlic,
Jalapeño Mayonnaise
9

Elote
Sweet Corn, Loin Bacon, Lime Juice,
Jalapeño Mayonnaise, Cotija Cheese
9

Shaved Brussels Sprouts
Hickory Smoked Bacon,
Toasted Georgia Pecans,
Dried Cranberries, Wisconsin Gorgonzola
15

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

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 Gibley 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
6

Crème Brûlée

Vanilla Bean Custard,
Raspberries, Whipped Cream
6

Dark Chocolate Chiffon Pie

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

Citrus Olive Oil Cake

Sambuca Cream,
Candied Orange Peel, Toasted Hazelnuts
8

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	
Domaine de Beaumaisic	2013 Beaumes De Venise { 6 }
PORT WHITE	Vila Nova de Gaia, Portugal
Ramos Pinto	n/v Portugal { 4 }
PORT	
Stones Throw of Door County	2009 Napa Valley, CA { 4 }
PORT	
Dow's, Late Bottle Vintage	n/v Portugal { 5 }
PORT	
Fronseca, 10yr Tawny	n/v Oporto, Portugal { 6 }
ZINFANDEL PORT	
Terra d'Oro	2007 Amador County, CA { 4 }
VINTAGE PORT	
Kopke	2006 Douro, Portugal { 10 }
VINTAGE PORT	
Churchill's	2011 Oporto, Portugal { 14 }