

Story Hill

BOTTLE KITCHEN COCKTAIL

Taste

Fresh Baked Butter Flake Rolls

Salted Butter
Three Rolls 7

Additional Rolls 2.5

Smoked Fish Chowder

Smoked Trout and Whitefish,
Bacon, Chives

6

Chicken Meatball

Truffle Honey,
Green Peppercorn Sauce

4

Mushroom French Toast

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

13

Oxtail Gyoza

Braised Oxtail Stuffed Dumplings,
Soy Veal Demi, Almonds, Sesame

8

Butter Lettuce

Gorgonzola, Smoked Blueberries,
Dried Tomatoes, Red Onion,
Buttermilk Peppercorn Dressing

12

Escargot

Spotted Cow Pan Sauce, Pretzel Knot,
Montamore Cheese

13

Wild Mushroom Hand Pie

Foraged Wild Mushroom Duxelles,
Shredded Saxony and Montamoré,
Sherry Syrup

14

Wisconsin Cheese Plate

Marieke Foenegreek Gouda,
Hook's Little Boy Blue,
Roth Kase Prairie Sunset,
Pickled Beef Fat, Red Onion Raspberry Jam,
Port Soaked Tart Cherries, Crostini

16

Share

Tomato Jam Flatbread

House-Made Flatbread,
Jalapeño Mayonnaise, Tangy Tomato Jam,
Baby Kale, Montamoré

12

(Add: Shredded Chicken 3)

Sausage & Shroom Flatbread

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

14

Milwaukee Beef Tartare

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

Crostini

16

Baked Provolone

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

12

Connie's Salad

Shredded Chicken,
Jalapeño Dressing, Cucumber,
Zucchini, Pickled Carrot,
Dried Mango, Toasted Sesame

13

Roast Cauliflower Salad

Pesto, Dried Tomato, Montamoré,
Toasted Almond, Chili Flakes

9

Smoked Yukon Au Gratin

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

14

Shaved Brussels Sprouts

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

15

Roast Potatoes

Meat Drippings, Slivered Garlic,
Jalapeño Mayonnaise

10

Pass

Crayfish & Tortellini

Clock Shadow Quark Tortellini,
Breaux Bridge Crayfish,
Saffron Tomato Cream, Baby Kale,
Scallion Oil, Pine Nuts

25

Leek Baked Walleye

12 oz Great Lakes Walleye,
White Wine Butter Braised Leeks,
Crispy Garlic & Shiitake,
Buttered Bread Crumbs

32

Delicata Squash & Barley

Chili Ginger Glazed Squash,
Sticky Beer Barley, Vegetable Soy Demi,
Woodstone Kale Chips

19

Pork Country Spare Ribs

Yellow Peas, Sour Cabbage,
Whipped Potatoes, Pork Jus

21

Smoked Duck & Apple Salad

Smoked Maple Leaf Farms Duck Breast,
Gorgonzola, Mixed Greens,
Fresh Honeycrisp Apples,
Tart Cherry Vinaigrette,
Maple Glazed Pecans

17

Crispy Cast Iron Chicken

4 Bell & Evans Chicken Thighs,
Giblet Sausage Country Gravy

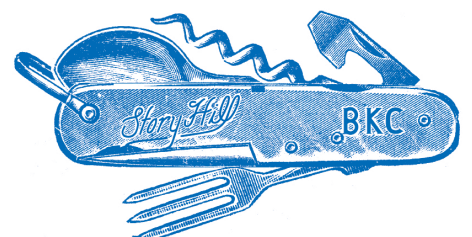
23

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 JAMIE LAUGHRAN

*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

9

Crème Brûlée

Vanilla Bean Custard,
Raspberries, Whipped Cream

7

Dark Chocolate Chiffon Pie

Orange-Kahlua Anglaise,
Citrus Shortbread Cookie, Whipped Cream

9

Tarragon Apple Crostada

Salted Caramel, Carr Valley Aged Cheddar, Vanilla Ice Cream

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 }

Spike it w/ Reposado Tequila

{ 8 }

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 }

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

ORANGE MUSCAT

Quady, Electra

2015 California

{ 4 }

SAUTERNES

Le Carmes de Rieussec

2011 Sauternes, France

{ 6.5 }

LATE HARVEST RIESLING

St. Urbans-Hof, Auslese

2010 Mosel, Germany

{ 6 }

PORT

Fonseca, Bin 27

n/v Douro Valley, Portugal

{ 4 }

Port

Wollersheim Winery

2015 Prarie du Sac, Wisconsin

{ 5 }

PORT

Warre's, Late Bottle Vintage

2004 Douro Valley, Portugal

{ 6 }

PORT

Fonseca, 10 yr Tawny

n/v Oporto, Portugal

{ 6 }

PORT

Fonseca, 20 yr Tawny

n/v Oporto, Portugal

{ 9 }

ZINFANDEL PORT

Terra d'Oro

2011 Amador County, CA

{ 4 }

SHERRY

Lustau, Don Nuno, Oloroso

n/v Jerez, Spain

{ 6 }