

# 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,  
Roelli Red Rock Cheddar,  
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

#### **Roasted Squash Salad**

Roasted Acorn Squash,  
Goat Cheese, Golden Raisins,  
Pecans, Arugula, Maple Vinaigrette,  
Roasted Beets, Chicken Cracklins'

16

#### **Pork Country Spare Ribs**

White Wine Braised Pork Spare Ribs,  
Sour Cabbage, Whipped Potatoes,  
Pork Jus, Scallions

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

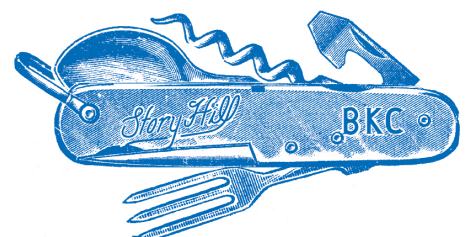
23

#### **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 • SOUS CHEF JAMES SANDERS • 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

**Raspberry Sorbet**

Amaretti Cookies  
7

**Pear & Stone Fruit Cobbler**

Pears, Peaches, Apricot, Cherry,  
Brown Sugar Crumble, Vanilla Ice Cream  
8

**8 Layer Dark Chocolate Espresso Cake**

Mascarpone Cream, Chocolate Shavings,  
Toffee Almonds  
9

**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			
<b>Quady, Electra</b>	2015	California	{ 4 }
SAUTERNES			
<b>Le Carnes de Rieussec</b>	2011	Sauternes, France	{ 6.5 }
PORT			
<b>Fonseca, Bin 27</b>	n/v	Douro Valley, Portugal	{ 5 }
PORT			
<b>Warre's, Late Bottle Vintage</b>	2004	Douro Valley, Portugal	{ 6 }
PORT			
<b>Taylor Fladgate, 10 Tawny</b>	n/v	Oporto, Portugal	{ 6 }
PORT			
<b>Taylor Fladgate 20 Tawny</b>	n/v	Oporto, Portugal	{ 9 }
ZINFANDEL PORT			
<b>Terra d'Oro</b>	2011	Amador County, CA	{ 4 }
WHITE PORT			
<b>Ramos Pinto</b>	n/v	Douro Valley, Portugal	{ 4 }