



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

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

Share

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

Little Gem Wedge

Soft Boiled Egg, Beefsteak Tomatoes,
Gorgonzola Dressing, Crispy Bacon,
Red Onion, Olive Oil Croutons
12

Connie's Salad

Shredded Chicken,
Jalapeño Dressing, Cucumber,
Zucchini, Pickled Carrot,
Dried Mango, Toasted Sesame
13

Wisconsin Cheese Plate

Marieke Foenegreek Gouda,
Carr Valley Big Mutton Button,
Roelli Red Rock Cheddar, Pickled Beef Fat,
Red Onion Raspberry Jam, Port Tart Cherries,
Crostini
16

Pass

Catfish & Crayfish Heray

Panko Crusted Catfish Schnitzel,
Breaux Bridge Crayfish Tails,
Fire Roasted Sauce Bouillabaisse,
Spicy Bell Pepper Rouille
24

Smoked Duck & Apple Salad

Smoked Maple Leaf Farms Duck Breast,
Gorgonzola, Mixed Greens,
Fresh Honeycrisp Apples,
Tart Cherry Vinaigrette,
Maple Glazed Pecans
17

Pork Country Spare Ribs

Beer Braised Pork Spare Ribs,
Balsamic Red Cabbage, Whipped
Potatoes, Mustard Pork Jus,
Scallions
21

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

Bindings

Woodstone Asparagus

Roasted Red Peppers,
Cured Black Olives,
Goats Milk Feta Cheese,
Red Onion, Mint
Balsamic Glaze,
Charred Lemon
15

Roast Cauliflower Salad

Pesto, Dried Tomato,
Montamoré, Toasted Almond,
Chili Flakes
9

Roast Potatoes

Meat Drippings,
Slivered Garlic, Jalapeño
Mayonnaise
10

Vegetable Biryani

Saffron & Garam Masala Jasmine Rice,
Shiitake Mushrooms,
Spring Peas, Green Beans,
Grape Tomatoes, Fried Onions,
Cilantro Lime Yogurt,
Cilantro
14

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

Pineapple Sorbet

Amaretti Cookies

7

Berry Cherry Cobbler

Sour Cherries, Blueberries, Raspberries, Strawberries,
Brown Sugar Oat Crumble

8

Brown Butter Pie

Oat Crust, Hojiblanca Lemon E.V.O.O. Ice Cream,
Rhubarb Compote, Oat Crumble, 72% Dark Chocolate

9

Flourless Chocolate Cake

Shortbread Crust, Chocolate Ganache, Bitter Orange Peel,
Chocolate Chantilly, Red Wine Gelee, Pistachio Toffee,
Bitter Orange Dust

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 Quady, Electra	2015	California	{ 4 }
SAUTERNES Chateau Laribotte	2015	Sauternes, France	{ 6.5 }
PORT Fonseca, Bin 27	n/v	Douro Valley, Portugal	{ 4 }
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 Oioroso	n/v	Jerez, Spain	{ 6 }