

Story Hill

**BOTTLE
KITCHEN
COCKTAIL**

PASTRIES

Sausage Roll
Zesty Sausage Link,
Grain Mustard, Puff Pastry
4

**Brandy Chocolate
Chip Cookie**
3

**Craisin Coconut
Pecan Cereal
Cookie**
3

**Killer Chocolate
Cooke**
3

**House-Made
Cinnamon Roll**
4

**Salted Caramel Layer
Cake**
5

CRÊPES

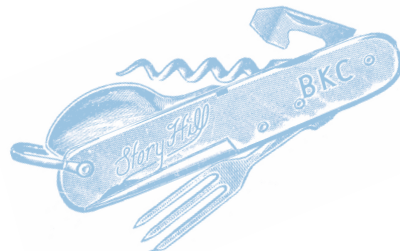
Crêpe and Syrup
Wisconsin Maple Syrup,
Powdered Sugar
7 (Add Meat 3)

Crêpe Monsieur
Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles,
Dijonnaise, Poached Eggs
13

House Special Crêpe
Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
12

**Berries, Bananas, and
Cream Crêpe**
Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
11

Crêp-urrito
Two Local Scrambled Eggs,
Saxony Alpine Cheese,
Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
13 (Add Meat 3)



SHORT STORY

Eggs, Meat, and Toast
Two Local Eggs, Choice of Meat,
Roasted Marble Potatoes,
Rustic Toast
10

**Baked French Toast
Bread Pudding**
Rustic Bread, Custard,
Cream Cheese, Cinnamon Sugar,
Whipped Cream, Spiced Nut Streusel,
Rum Maple Syrup
10

Frittata
Local Eggs, Cherry Wood Bacon,
House-Dried Tomatoes,
Aged Carr Valley Cheddar,
Shredded Potatoes,
Baby Kale Salad
13

**ILLUMINATED
SPECIALTIES**

Shakshouka
Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
12

Greek Yogurt Panna Cotta
Fresh Berries, Banana,
Local Honey,
Spiced Roasted Nuts,
Dark Chocolate
12

Back Bacon and Eggs
Two Local Baked Eggs,
House-Cured Loin Bacon,
Green Chili Sauce,
Roasted Marble Potatoes,
Rustic Toast
13

TOASTS

Quark and Bread
Rustic Toast,
Clock Shadow Quark,
House-Made Berry Jam,
Local Honey,
Spice Roasted Nuts
7

Avocado Toast
Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
13

Baked Tomato Bread
Oven-Toasted Rustic Bread,
Truffle Creme Fraiche,
Fresh Sliced Tomato,
Montamore Cheese,
Fresh Central Green Basil
9 (Add Meat 3)

SIDES

House-Cured Loin Bacon 4.5
House-Made Sausage Patty 4.5
Cherry Wood Bacon 4.5
Fresh Fruit and Berries 6
Rustic Toast (Two Slices) 2
Two Local Eggs 4
Roasted Marble Potatoes 4

Weekend Brunch
served 9AM-2PM Saturday & Sunday



BOTTLE KITCHEN COCKTAIL

CRÊPES*

Crêpe and Syrup

Wisconsin Maple Syrup,
Powdered Sugar
7 (Add Meat 3)

Crêpe Monsieur

Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles,
Dijonnaise, Poached Eggs
13

House Special Crêpe

Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
12

Berries, Bananas, and Cream Crêpe

Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
11

Crêp-urrito

Two Local Scrambled Eggs,
Saxony Alpine Cheese, Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
13

(Add: Bacon 3)

ILLUMINATED SPECIALTIES

Shakshouka*

Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
12

Back Bacon and Eggs*

Two Baked Local Eggs,
House-Cured Loin Bacon,
Green Chili Sauce,
Roasted Marble Potatoes,
Rustic Toast
13

Baked French Toast Bread Pudding

Rustic Bread, Custard,
Cream Cheese, Cinnamon Sugar,
Whipped Cream, Spiced Nut
Granola Streusel,
Rum Maple Syrup
10

Frittata

Local Eggs, Cherry Wood Bacon,
House-Dried Tomatoes,
Aged Carr Valley Cheddar,
Shredded Potatoes,
Baby Kale Salad
13

Avocado Toast

Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
13

BINDING ESSENTIALS

Sirloin Steak Sandwich*

Carved Medium-Rare Angus Beef,
Shallot Butter, Arugula,
Truffle Peppercorn Mayonnaise,
Seeded Roll, One Side
15

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeño Mayo, Lettuce,
Tomato, Red Onion, Pickle,
Our Seeded Bun, One Side
13

(Add: Fried Egg 1 : Bacon 3)

Chicken Katsu

Panko Crusted Chicken Breast,
Special Sauce, Spicy Zucchini Slaw,
Jalapeño Mayo, Hoagie Roll,
One Side
12

Crayfish Roll

Cool Breaux Bridge Crayfish,
Minced Celery & Onion,
Dill Mayo, Shredded Red Leaf,
Seeded Bun, One Side
15

Sausage & Shroom Flatbread

House-Made Flatbread,
House-Made Italian Sausage,
Oyster Mushrooms, Tomato Jam,
Montamore Cheese
14

Weekday Lunch

served 11AM-2PM Tuesday-Friday

STORIED SALADS

Connie's Salad

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

Smoked Duck & Apple Salad

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

Blackened Whitefish Salad

Great Lakes Whitefish, Mixed Greens,
Balsamic Dressing, Gorgonzola,
Oven Dried Tomatoes, Red Onion,
French Beans, Shoestring Potatoes
15

Little Gem Wedge

Mighty Vine Tomatoes, Red Onion,
Cherry Wood Bacon, Olive Oil Croutons,
Creamy Gorgonzola Dressing
10

(Add Shaved Sirloin 6)

SIDES

Roasted Cauliflower Salad

Dried Tomatoes, Arugula,
Pesto, Almonds, Chile Flakes,
Montamore, Citrus Vinaigrette
5

Calico Beans

Braised Northern & Black Beans,
Ground Beef, Bacon, Onion
4

Roasted Marble Potatoes

Mixed Marble Potatoes,
Shallot Butter,
House Seasoning
4

Marinated Beets

Roasted and Chilled Beets,
Whipped Clock Shadow Quark,
Mint
5

Fresh Fruit and Berries

6

PASTRY

House-Made Cinnamon Roll

4

Brandy Chocolate Chip Cookie

3

Killer Chocolate Cookie

3

Craisin Coconut Pecan Cereal Cookie

3

Pink Lemonade Layer Cake

5

CHEF/OWNER JOE MUENCH • GENERAL MANAGER JAMIE LAUGHRAN

EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • SOUS CHEF JAMES SANDERS • EXECUTIVE PASTRY CHEF SARAH D'AMATO

* ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH.