



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

Saffron Soft Boiled Egg,
Mighty Vine Tomatoes, Crispy Bacon,
Gorgonzola Dressing, Red Onion,
Olive Oil Croutons
13

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

Turmeric & Dill Whitefish

Garlic, Ginger, Turmeric & Dill Marinade,
Onion & Scallion Sofrito, Spicy Red Cabbage,
Toasted Peanuts, Cilantro
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

Elote

Fire Roasted Sweet Corn,
Loin Bacon, Lime Juice,
Jalapeño Mayonnaise,
Cotija Cheese
11

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

Strawberry Sorbet

Amaretti Cookies

7

Peach Cobbler

Lemon Peach Filling, Brown Sugar Oat Crumble,
Vanilla Ice Cream

8

Triple Berry "Short-Crust"

Blitz Puff Pastry, Roobious Consommé Macerated Berries,
Blackberry Balsamic Ice Cream, White Chocolate Mousse,
Pecan Cornmeal Streusel, Strawberry Chips

9

Malted Bon-Bon

Malted Vanilla Ice Cream, Chocolate Shell,
Vanilla Anglaise, Crumbled Chocolate Cookie,
Brandy Soaked Tart Cherries

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

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 }