

Specials

Catfish Katsu

Panko Breaded & Fried Catfish,
Tonkatsu Sauce, Chili & Ginger Mayo,
Napa Cabbage Slaw, Zesty Pickled Cucumber,
Radish, Scallions
24

Duet of Odekirk Rabbit

Seared Loin, Crispy Fried Sausage Roulade,
Creamed Kale, Roasted Red Onion, Natural Sauce
29

Story Hill

Wine Features

Charles Smith K. Vinters Viognier

Yakima Valley, WA 2018
11

Gamba Family Ranches Zinfandel

Russian River Valley, CA 2019
12

Taste

Fresh Baked Butter Flake Rolls

Salted Butter
Three Rolls 7
Additional Rolls 2.5

Chicken Meatball

Truffle Honey,
Green Peppercorn Sauce
5

Crayfish Rangoons

Domestic Crayfish & Cream Cheese,
Scallions, Fried Stuffed Wontons,
Pepper Jam Gastrique
12

Escargot

Spotted Cow Pan Sauce,
Fresh Baked Pretzel, Saxony Cheese
13

Twin Mushroom Hand Pies

Local Mushroom Duxelles,
Shredded Saxony and Montamoré,
Sherry Syrup, Thyme Almond Gremolata
15

Garlic Toast & Endive

Confit Garlic and Tomato,
Seared Belgian Endive, Rustic Toast,
Fresh Basil, Maldon Sea Salt
11

Share

Herbed Bread & Burrata

BelGioioso Burrata,
Herbed BSB Olive Oil French Loaf,
Zesty Pork Sausage Spread, Giardiniera,
Fresh Basil & Oregano
18

Wisconsin Cheese Plate

Roth Kase Moody Blue,
LaClare Chandoka,
Hooks Grand Champion Colby,
Mushroom Conserve, Maple Pepper Jam,
Zesty Beef Sausage Stick,
Honey Crisp Apple, Crostini
16

Mushroom Raclette Burger

Half Pound Niman Ranch Beef Patty,
Steak Sauce Mushrooms, Saxony,
Truffle Mayo, BSB Seeded Bun
17

Alpine Salad

House Smoked Ham, Arugula,
Green Olives, Capers, Gherkins,
Grape Tomato, Truffle Oil, Lemon
13

My Big Fat Greek Wedge Salad

Red Leaf Lettuce,
Grape Tomato, Cucumber, Red Onion,
Tzatziki Dressing, Feta,
Kalamata Olives, Cherrywood Bacon,
Butterflake Croutons
15

Mushroom Lasagna

Mushroom Ragu, Béchamel,
Sautéed Shiitake Mushrooms & Spinach,
Mozzarella & Monatomore Cheese,
House Made Pasta
20

Bindings

Roast Cauliflower Salad

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

Pass

Cedar Plank Steelhead Trout

Smoked Maple Mustard Glaze,
Everything Potato Waffle,
Dill Creme Fraiche, Trout Roe
29

Panko Fried Walleye

Great Lakes Walleye,
Broccolini Gomaee, Fried Shiitakes,
Ginger Lime Mayonnaise, Radish
30

Beef Short Rib Gnocchi

Tomato Braised Beef Short Rib,
House Made Potato Gnocchi,
Balsamic Braised Red Cabbage,
Spinach, Mustard Braising Reduction
32

Crispy Cast Iron Chicken

4 Bell & Evans Chicken Thighs,
Giblet Sausage Country Gravy
23

Pork Chop Schnitzel

Bone In & Panko Crusted Pork Chop,
Bacon Roasted German Potato Salad
27
add an Egg 1

Milwaukee Carve

12oz Certified Angus Beef Sirloin,
Red Wine Demi, Chopped Gherkins,
Wisconsin Cheese Curds,
Crispy Fried Shallots
32

Elote

Fire Roasted Sweet Corn,
Cherrywood Smoked Bacon,
Cotija Cheese, Jalapeno Mayo,
Lime Juice, Chili Powder
13

Roast Cauliflower Salad

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

Smoked Yukon Au Gratin

Smoked Yukon Potatoes,
House Ham, Dill Cream,
Carr Valley One Year Cheddar, Corn Flake Crust
14

DINNER IS SERVED TUESDAY-SATURDAY AT 5 P.M.

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

GENERAL MANAGER JASON KUBIAK • CHEF/OWNER JOE MUENCH

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