

Specials

Seared Rabbit Loin

4oz Odekirk Farms Rabbit Loin,
Confit Vegetables, Sautéed Oyster Mushrooms,
Tart Cherry Rabbit Jus, Maple Pecans,
Beet Microgreens
22

Shaved Pumpkin Salad

Shaved Gwenyn Hill Musque Pumpkin,
Baby Kale, Gorgonzola, Cherrywood Smoked Bacon,
Mixed Grains, Roasted Apple Vinaigrette,
Toasted Pistachio
15

Story Hill

Wine Features

Esprit Barville White Grenache

Cotes du Rhone, France 2019
8

Sidebar Red Field Blend

Russian River Valley, CA 2015
10

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 & Zucchini

Confit Garlic and Tomato,
Seared Zucchini, Rustic Toast,
Fresh Basil, Maldon Sea Salt
12

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,
Sliced Uphoff Ham,
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 & Monamore 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 Striped Bass

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

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

Beef Short Rib Gnocchi

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

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

Smoked Yukon Au Gratin

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

DINNER IS SERVED WEDNESDAY-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

LIBATIONS

WHITE

CHARDONNAY Cambria - 2017 Katherine's Vineyard, Santa Maria Valley, CA	glass {8} bottle {32}
SAUVIGNON BLANC Huntaway - 2018 Marlborough, New Zealand	glass {8} bottle {32}
RIESLING Nik Weis, St. Urbans-Hof - 2018 Mosel, Germany	glass {7.5} bottle {30}
PINOT GRIGIO Bottega Vinaia - 2018 Trentino, Italy	glass {8} bottle {32}
ROSÉ OF PINOT NOIR Whoa Nelly - 2019 Willamette Valley, OR	glass {8} bottle {32}

ON TAP

Czech Pils PILSNER URQUELL, CZH Pilsner, 4.4%	Mug {7} Growler {16}
Spotted Cow NEW GLARUS BREWING CO., WI. Cream Ale, 5.1%	Pint {6} Growler {12}
Riverwest Stein LAKEFRONT BREWERY, WI American Amber-Lager, 5.7%	Pint {6} Growler {12}
Happy Place THIRD SPACE BREWING, WI Midwest Pale Ale, 5.3%	Pint {6} Growler {12}
The Devil Made Me Do It TYRANENA BREWING, WI Oatmeal Coffee Porter, 7.5%	Tulip {8} Growler {19}
Christmas Ale BELL'S BREWERY, MI Scotch Ale, 7.5%	Tulip {6} Growler {15}
Lampshade Party Ale BELL'S BREWERY, MI Double IPA, 9%	Tulip {8} Growler {19}
Dedication VINTAGE BREWING, WI Abbey 'Extra Dubbel', 9.2%	10oz Tulip {7} Growler {17}
Vanilla Cherry Dogpatch ALMANAC BEER CO., CA Sour Red Ale, aged in red wine barrels w/ cherries and vanilla 6.8%	10oz Tulip {8} Growler {19}
Christmas Ale GREAT LAKES BREWING CO., OH Ale w/ Holiday Spices and Sweet Honey, 7.5%	Tulip {6} Growler {15}
Basil Mint SEATTLE CIDER CO., WA. Fresh Apple Cider w/ Basil & Mint, 6.9%	Tulip {6} Growler {15}

Bourbon Barrel Stout 10.5%
Bourbon Barrel Cherry Stout 11%
Bourbon Barrel Vanilla Stout 10%

5oz Tulip {4} Flight of all 3 {12}
10oz Tulip {8} 32oz Growlers {15}

COFFEE, N/A, SEASONAL DRINKS, ETC.

Valentine Coffee, Espresso	{3}
Latte/Cappuccino	{4.5}
Iced Chai Frothed Mocha Valentine Espresso, Chocolate Syrup, Frothed Chai, Cinnamon	{5}
Mexican Mocha Valentine Espresso, Chocolate Syrup, Steamed Milk, House-Blended Spices	{5}
Story Hill Cocoa Toddy Valentine Cold Brewed Coffee, Chocolate Syrup, Half and Hal	{5}

RED

CABERNET SAUVIGNON Chateau St. Michelle - 2016 Indian Wells Vineyard, Columbia Valley, WA	glass {9} bottle {36}
MALBEC Lunta - 2017 Mendoza, Argentina	glass {8} bottle {32}
PINOT NOIR Ken Wright Cellars - 2018 Willamette Valley, OR	glass {9.5} bottle {38}
MERLOT Seven Falls - 2016 Wahluke Slope, WA	glass {8} bottle {32}
ZINFANDEL - 2016 Russian River Valley, CA	glass {9} Balletto bottle {36}

CABERNET, MERLOT, MALBEC BLEND Chappellet MT. Cuvee - 2018 Napa County, CA	glass {10} bottle {40}
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SPARKLING

SPARKLING Argyle Vintage Brut - 2015 Willamette Valley, OR	glass {9} bottle {36}
SPARKLING ROSÉ Scharffenberger Brut Rosé - N/V Mendocino County, CA	glass {10} bottle {40}

COCKTAILS ON TAP

RED SANGRIA Red Wine, White Rum, Orange, Lemon	{7.5}
APPLE SPICE SOUR Korbel Brandy, Apple Cider, Simple Syrup, Lemon <i>Try it Mulled for \$1 more!</i>	{9}
THE BUSINESS Prairie Gin, Limoncello, Agave Nectar, Lime	{9}
WINTER IS HERE White Rum, All Spice Dram, Orange Bitters, Canton Ginger Liqueur, Cold Brew Ice Cubes	{10}
JALAPEÑO PALOMA Jalapeño-Infused Exotico Tequila, Grapefruit, Orange, Rosemary	{9}
THE OLDEST FASHIONED Ezra Brooks Bourbon, Cherry, Orange, Sugar, Bitters, House Made Cherry Syrup	{9}
LI'L BRAZILIAN Cachaça, Gentian Lime Tonic, House-made Celery Simple Syrup, Lime, Jamaican Bitters	{10}

B.K.C. Old Overholdt Rye Whiskey, Cognac, Sweet Vermouth, Bitters, Jasmine, Chamomile	{13}
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COCKTAIL FLIGHT <i>Pick Three of Our Tap Cocktails</i>	{16}
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Consuming raw eggs may increase your risk of food-borne illness