

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, Chives  
14

**Berries, Bananas, and  
Cream Crêpe**  
Fresh Berries, Bananas,  
Vanilla Egg Cream,  
Spiced Nut Granola Streusel  
13

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

SHORT STORY

**Eggs, Meat, and Toast**  
Two Local Eggs, Choice of Meat,  
Roasted Marble Potatoes,  
Rustic Toast  
12

**Frittata**  
Local Eggs, Cherry Wood Bacon,  
House-Dried Tomatoes,  
Aged Carr Valley Cheddar,  
Shredded Potatoes,  
Baby Kale Salad  
14

**Brunch Burger**  
8 oz Niman Ranch Burger Patty,  
BSB Seeded Bun, Egg,  
Jalapeño Mayo, One Year Cheddar,  
Tomato, Onion, Lettuce,  
Roasted Marble Potatoes  
15 (Add Bacon 3)

ILLUMINATED  
SPECIALTIES

**Shakshouka**  
Two Local Eggs Baked in  
Cumin-Spiced Tomato Sauce,  
Smoked Lentils, Cilantro,  
Goat Cheese, Sumac Mayonnaise,  
Naan Bread  
13

**Greek Yogurt Panna Cotta**  
Fresh Berries, Banana,  
Local Honey, Spiced Roasted Nuts,  
Dark Chocolate  
13

PASTRIES

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

**Brandy Chocolate  
Chip Cookie**  
3.5

**Cookie Butter Stuffed  
Snickerdoodle**  
3.50

**House-Made  
Cinnamon Roll**  
4.5

**Limoncello Blueberry  
Coffee Cake**  
3.5

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 Basil  
9 (Add Meat 3)

SIDES

**House Smoked Ham** 4.5  
**House-Made Sausage Patty** 4.5  
**Cherry Wood Bacon** 5  
**Fresh Fruit and Berries** 6  
**Rustic Toast (Two Slices)** 3  
**Two Local Eggs** 4  
**Roasted Marble Potatoes** 4

*Story Hill*  
**BOTTLE  
KITCHEN  
COCKTAIL**  
**BRUNCH SPECIALS**

**Cracker Jack Crepe**  
Roasted Apples, Clockshadow Quark,  
Caramel Corn, Peanuts, Spiced Nuts,  
Bacon, Up Eggs, Apple Cider Gastrique  
15

**Chicky Chicky Parm Parm  
Benny**  
Panko Crusted Chicken Breast,  
Mushroom Ragù, Mozzarella Cheese,  
Montamore Cheese, Garlic Toast,  
Pesto Hollandaise, Arugula,  
Poached Eggs, Baby Kale Salad,  
Roasted Marble Potatoes  
15

**Venison Steak & Eggs**  
4oz Ode Kirk Farms Red Deer, Red Wine Demi,  
Two Local Eggs, Roasted Marble Potatoes,  
Rustic Toast, Baby Kale Salad  
18



## RED

### CABERNET SAUVIGNON

Justin - 2016  
Paso Robles, CA

### ZINFANDEL

Seghesio, Angel's Table - 2018  
Sonoma, CA

### PINOT NOIR

Chamisal Vineyards - 2019  
San Luis Obispo County, CA

## WHITE

### CHARDONNAY

Cannonball Eleven- 2017  
Sonoma, CA

### SAUVIGNON BLANC

Astrolabe- 2020  
Martinborough, New Zealand

### RIESLING

Nik Weis, St. Urbans-Hof - 2020  
Mosel, Germany

### ROSÉ of Pinot Noir

Argyle - 2020

## SPARKLING & ROSÉ

### SPARKLING ROSÉ

Scharffenberger Brut Rosé - N/V  
Mendocino County, CA

### SPARKLING

J. Cuvee - Brut  
California

### SPARKLING

Angelique by Stones Throw Cellars  
Lodi, California

## BEER ON TAP

### Czech Pils

glass {10} PILSNER URQUELL, CZH  
bottle {40} Pilsner, 4.4%

### Spotted Cow

glass {9} NEW GLARUS BREWING CO., WI  
bottle {36} Cream Ale, 5.1%

### Happy Place

glass {9.5} THIRD SPACE BREWING, WI  
bottle {38} Midwest Pale Ale, 5.3%

### Cuppa Espresso

glass {9.50} WHOLE HOG BREWING, WI  
bottle {38} Espresso Stout, 6.5%

### Riverwest Stein

glass {8.50} LAKEFRONT BREWERY, WI  
bottle {34} American Amber Lager, 5.7%

### Door County Trolley Red Lager

glass {7.5} ONE BARREL BREWING CO., WI  
bottle {30} Lager w/Door County Cherries, 4.8%

### DDH Set List

glass {8.5} EAGLE PARK BREWING CO, WI.  
bottle {34} Double Dry Hopped IPA, 6.5%

### Oktoberfest

BELLS BREWING, MI.  
Marzen Lager, 6.0%

### Sproose 2

bottle {40} BLACK HUSKY BREWING, WI  
Imperial IPA, 8.6%

## FEATURED BEVERAGES

### Story Hill Bloody Mary

{9.5} Wheatley Vodka, House-made Bloody Mix, Cheese,  
Sausage, Pickle  
**Upgrade your Bloody:**  
Veggie Infused Vodka {+.50}  
Bacon Infused Vodka {+1.00}

### Rhubarb Bellini

{9} Rhubarb Puree, Fords Dry Gin, Lemon, Cava

### Aperol Spritz

{9} Cava, Aperol, Club Soda, Orange

### BKC's PSL

{6} House-made Pumpkin Syrup, Valentine Espresso,  
Steamed Milk

## COCKTAILS ON TAP

Mug {7}

### FALL SANGRIA

{8} Rosé Wine, Light Rum, Triple Sec,  
Cranberry Spiced Simple Syrup, Pear

Pint {6}

### APPLE SPICE SOUR

{10} Korbel Brandy, Apple Cider, Simple Syrup, Lemon  
*Try it MULLED for \$1 more!*

Pint {6}

### THE BUSINESS

{9} Prairie Gin, Limoncello, Agave Nectar, Lime

Growler {12}

### JALAPEÑO PALOMA

{9} Jalapeño-Infused Exotico Tequila,  
Grapefruit, Orange, Rosemary

Growler {14}

### THE OLDEST FASHIONED

{9} Ezra brooks Bourbon, Cherry, Orange, Sugar,  
Bitters, House Made Cherry Syrup

Pint {6}

### LI'L BRAZILIAN

{12} Cachaça, Gentian Lime Tonic, House-made Celery  
Simple Syrup, Lime, Jamaican Bitters

Growler {13}

### B.K.C.

{12} Old Overholdt Rye Whiskey, VSOP Cognac,  
Sweet Vermouth, Bitters, Jasmine, Chamomile

Pint {8}

### TIKI SIDECAR

{10} El Dorado 5Yr Aged Rum, Citrus Juice,  
Triple Sec, Spiced Dram

Pint {6}

### COCKTAIL FLIGHT

{16} Pick Three of Our Tap Cocktails

Growler {13}

## COFFEE & TEA

Valentine Coffee, Espresso

Latte/Cappuccino

Rishi Chai Latte

Mexican Mocha

{5} Valentine Espresso, Chocolate Syrup,  
Steamed Milk, House-Blended Spices

Iced Frothed Mocha

{5} Valentine Espresso, Chocolate Syrup,  
Hand-Frothed Milk

Story Hill Cocoa Toddy

{5} Valentine Cold Brewed Coffee,  
Chocolate Syrup, Half and Half

Iced Vanilla Creme

{5} Espresso, House-Made Vanilla Egg Cream\*,  
Milk, Whipped Cream

Iced Tea, Lemonade, Arnold Palmer

{3} Lavender Iced Tea (75¢ refills) or SPORTEA {3.5}

*Visit our Bottle Shop*

Please visit before, during, or  
after your dining experience.

The Shop is full of a great selection  
of beer, wine, and spirits!