



Story Hill BKC

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Crepes (Brunch)

ITEM	PRICE
Crepe Monsieur (Crepes (Brunch)) Hickory smoked ham, Saxony alpine cheese, house-made pickles, dijonnaise, poached eggs, and chives.	\$16.00
Berries, Bananas, and Cream Crepe (Crepes (Brunch)) Fresh berries, bananas, vanilla egg cream, and spiced nut granola streusel.	\$14.00

Coffee and Soda Etc

ITEM	PRICE
Valentine Espresso	\$3.00
Double Espresso	\$4.00
Latte	\$4.00
Cappuccino	\$4.00
Mexican Mocha Valentine espresso, chocolate syrup, steamed milk, and house-blended spices.	\$5.00
Story Hill Cocoa Toddy Valentine cold-brewed coffee, Monin chocolate syrup, and a half and half.	\$5.00
Iced Vanilla Creme Espresso, house-made vanilla egg cream, milk, and whipped cream.	\$5.00
Iced Frothed Mocha Valentine espresso, chocolate syrup, and hand-frothed milk.	\$5.00
Cold Brewed Coffee	\$4.00
Rishi Organic Chai Latte	\$5.00
Rishi Organic Tea Yunnan breakfast, earl grey, jade cloud, jasmine, chamomile, peppermint, and blueberry rooibos.	\$3.00
Fresh Brewed Iced Tea Arnold Palmer, sportea, and lavender iced tea.	\$3.00
Lemonade Arnold Palmer, sportea, and lavender iced tea.	\$3.00
Soda	\$3.00
Point Soda	\$3.00
Orange Juice	\$3.75
Grapefruit Juice	\$3.75
Cranberry Juice	\$3.00
Apple Juice	\$3.00
San Pellegrino Sparkling Water	\$3.50

Mid-Day Menu

ITEM	PRICE
Chicken Jalapeno Soup Bell and Evans chicken, masa dumplings, baby kale, and avocado.	\$7.00

ITEM	PRICE
Chicken Meatballs Two house-made chicken meatballs, truffle honey, green peppercorn sauce, and buttered pretzel knot.	\$12.00
Wisconsin Cheese Plate (Mid-Day Menu) Roelli red rock cheddar, Marieke fenugreek gouda, door county artisan butter kale, satsuma cranberry mostarda, onion mar...	\$19.00
Confit Garlic Toast Confit garlic and tomatoes, fennel buttered rustic toast, oregano, basil, and sea salt.	\$12.00
Kid's Menu Sides	
ITEM	PRICE
Fruit (Large) Fresh berries and banana.	\$6.00
Chefs Vegetable Seasonal sauteed vegetable.	\$4.00
Kids Salad Mixed greens, cherry tomatoes, cucumbers, and vinaigrette.	\$5.00
Kid's Menu All Day	
ITEM	PRICE
Kids Flatbread Marinara and montamore.	\$6.00
Kid's Menu (Brunch)	
ITEM	PRICE
Plain Crepe Served with syrup.	\$4.00
Berry Crepe Served with vanilla sauce.	\$6.00
Toast Served with housemade mixed berry jelly.	\$2.00
Egg (1 pc), Bacon, and Toast Served with house-made mixed berry jelly.	\$5.00
Sides (Brunch)	
ITEM	PRICE
House Smoked Ham	\$5.00
House-Made Sausage Patty	\$5.00
Cherry Wood Bacon	\$5.00
Fresh Fruit and Berries	\$6.00
Local Eggs (2 pcs)	\$4.00
Roasted Marble Potatoes (Sides (Brunch))	\$4.00

Toast (Brunch)	
ITEM	PRICE
Quark and Bread Rustic toast, clock shadow quark, house-made berry jam, local honey, and spice roasted nuts.	\$8.00
Avocado Toast (Toast (Brunch)) Rustic toast, smoked lentil puree, sliced avocado, cucumber, radish, olive oil, and coarse sea salt.	\$14.00
Pastries (Brunch)	
ITEM	PRICE
Sausage Roll Pastry Zesty sausage link, grain mustard, and puff pastry.	\$4.00
Brandy Chocolate Chip Cookie Pastry (Pastries (Brunch))	\$4.00
Molasses Cookie Pastry	\$4.00
House-made Cinnamon Roll Pastry	\$5.00
Illuminated Specialties (Brunch)	
ITEM	PRICE
Shakshuka (Illuminated Specialties (Brunch)) Two local eggs baked in cumin-spiced tomato sauce, smoked lentils, cilantro, goat cheese, sumac mayonnaise, and flatbrea...	\$15.00
Greek yogurt panna cotta Fresh berries, banana, local honey, spiced roasted nuts, and dark chocolate.	\$14.00
Short Story (Brunch)	
ITEM	PRICE
Frittata Local eggs, cherry wood bacon, house-dried tomatoes, aged care valley cheddar, shredded potatoes, and baby kale salad.	\$15.00
Broccoli Cheddar Egg Bake Egg custard-soaked bread, fresh broccolini, cherrywood bacon, cheddar cheese, poached eggs, hollandaise, baby kale salad...	\$15.00
Burger (8 oz) Niman ranch burger patty, bsb seeded bun, egg, jalapeno mayonnaise, one year cheddar, tomato, onion, lettuce, and roaste...	\$15.00
Crepes (Lunch)	
ITEM	PRICE
Crepe Monsieur Hickory smoked ham, Saxony alpine cheese, house-made pickles, dijonnaise, poached eggs, and chives.	\$16.00
Berries, Bananas, and Cream Crepe Fresh berries, bananas, vanilla egg cream, and spiced nut granola streusel.	\$14.00
Mains (Dinner)	
ITEM	PRICE
Cedar Plank Steelhead Trout (Mains (Dinner)) Smoked maple mustard glaze, everything potato waffle, dill creme fraiche, and trout roe.	\$34.00

ITEM	PRICE
Panko Fried Walleye	\$32.00
Wild-caught walleye, broccolini gomaae, fried shiitakes, ginger-lime mayonnaise, and radish.	
Chicken Paprikash (3 pcs)	\$26.00
Bell and Evans braised chicken thighs, paprika tomato jus, sour cream, whipped potatoes, and petite herb salad.	
Pork Chop Schnitzel (Mains (Dinner))	\$34.00
Bone-in and panko-crusted pork chop and bacon roasted German potato salad.	
Beef Short Rib Gnocchi (Mains (Dinner))	\$33.00
Tomato braised beef short rib, house-made potato gnocchi, balsamic braised red cabbage, spinach, mustard, and braising r...	
Milwaukee Carve	\$35.00
12 oz certified Angus beef sirloin, red wine demi, chopped gherkins, Wisconsin cheese curds, and crispy fried shallots.	
Pass (Dinner)	

ITEM	PRICE
Cedar Plank Steelhead Trout	\$34.00
Smoked maple mustard glaze, everything potato waffle, dill creme fraiche, and trout roe.	
Striped Bass	\$32.00
Pan-seared crispy skin striped bass, kohlrabi cake, charred lemon beurre blanc, black garlic aioli, kale chips, and scal...	
Roasted Mushroom Cacio e Pepe	\$26.00
Roasted oyster and shiitake mushrooms, bucatini, confit tomatoes, month more and black pepper pan sauce, toasted almonds...	
Booyah Chicken Thighs	\$28.00
Roasted bell and Evans chicken thighs, lemon pepper spaetzle, baby kale, stewed vegetables, chicken pan sauce, and chili...	
Pork Chop Schnitzel	\$35.00
Bone-in and panko-crusted pork chop, and bacon roasted german potato salad (add an egg \$2).	
Beef Short Rib Gnocchi	\$33.00
Tomato braised beef short rib, house-made potato gnocchi, balsamic braised red cabbage, spinach, mustard, and braising r...	
Story Hill Steak	\$39.00
12 oz certified Angus beef sirloin, coffee butter, and quarry-style.	

Share (Dinner)	
ITEM	PRICE
Grande Mozzarella	\$16.00
Fresh grande mozzarella, calabrian chili and tomato agrodolce, pinenuts, roasted fennel, crispy soppressata, basil, and...	
Gwenyn Hill Wedge Salad	\$17.00
Gwenn hill salanova lettuce, creamy peppercorn dressing, bacon, olives, cherry tomatoes, red onion, cucumber, gorgonzola...	
Pub Cheese Burger	\$18.00
English hollow pub chase, steakhouse-seasoned 8 oz Niman ranch beef patty, tart cherry steak sauce, arugula, truffle pep...	
Wisconsin Cheese Plate	\$19.00
Carr valley glacier point gorgonzola, Marieke fenugreek gouda, hooks grand champion Colby, mushroom conserve, maple pepp...	

Taste (Dinner)	
ITEM	PRICE
Chicken Meatball	\$8.00
Truffle honey and green peppercorn sauce.	
Crayfish Rangoons	\$14.00
Domestic crayfish and cream cheese, scallions, fried stuffed wontons, and pepper jam gastrique.	

ITEM	PRICE
Escargot Spotted cow pan sauce, fresh-baked pretzel, and Saxony cheese.	\$14.00
Twin Mushroom Hand Pies Local mushroom duxelles, shredded Saxony and month more, sherry syrup, and thyme almond gremolata.	\$16.00
Milwaukee Beef Tartare Fresh ground certified Angus beef, roasted garlic aioli, capers, shallots, trout roe, crostini, and Maldon sea salt.	\$18.00

Bindings (Dinner)

ITEM	PRICE
Roast Cauliflower Salad Pesto, dried tomato, montamore, toasted almond, and chili flakes.	\$11.00
Smoked Yukon Au Gratin Smoked Yukon potatoes, house ham, dill cream, carr valley one year cheddar, and cornflake crust.	\$14.00

Pastry (Lunch)

ITEM	PRICE
Brandy Chocolate Chip Cookie Pastry	\$4.00
Blueberry Cookie Pastry	\$4.00
Dark Chocolate Chiffon Pie Pastry	\$10.00
Upside Down Cherry Cake Pastry	\$10.00

Sides (Lunch)

ITEM	PRICE
Roasted Cauliflower Salad Dried tomatoes, arugula, pesto, almonds, chili flakes, montamore, and citrus vinaigrette.	\$6.00
The Brutus Lacinato kale, broccolini, montamore, lemon tahini dressing, butter flake croutons, and everything bagel seasoning.	\$6.00
Marinated Beets Slow roasted beets, pistachio, clock shadow quark, and mint.	\$5.00
Fresh Fruit Banana, strawberry, blackberry, and blueberry.	\$7.00
Roasted Marble Potatoes Shallot butter and coffee seasoning.	\$5.00

Storied Salads and Soups (Lunch)

ITEM	PRICE
Wild Rice Salad Wild rice, dried cranberries, chopped bacon, red onion, Colby cheese, apple, roasted grape vinaigrette, and apple cider...	\$16.00
Smoked Trout Salad Cured and smoked steelhead trout, maple glazed pecans, radish, roasted fennel, baby kale, dill vinaigrette, and crispy c...	\$17.00

Illuminated Specialties (Lunch)

ITEM	PRICE
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Avocado Toast	\$14.00
Rustic toast, smoked lentil puree, sliced avocado, cucumber, radish, olive oil, and coarse sea salt.	
Sirloin Steak Sandwich	\$18.00
Carved medium-rare Angus beef, shallot butter, arugula, truffle peppercorn mayonnaise, seeded roll, and one side.	
Burger on the Hill (1/2 lb)	\$16.00
Niman ranch burger, carr valley one year cheddar, jalapeno mayonnaise, lettuce, tomato, red onion, pickle, our seeded bu...	
Shakshuka	\$15.00
Two local eggs baked in cumin-spiced tomato sauce, smoked lentils, cilantro, goat cheese, sumac mayonnaise, and flatbrea...	
The Emmel Grover	\$15.00
Curry roasted chicken salad, dried tart cherries, almonds, iceberg lettuce, tomato, thick-cut white or wheat, and one si...	
Pretzel Ham and Cheese	\$16.00
Uphoff ham, beer cheddar, black garlic honey mustard, lettuce, tomato, baby pretzel roll, and one side.	
BBQ Shiitake Wrap	\$14.00
Soy bbq roasted shiitake mushrooms, miso mayonnaise, black garlic mustard, radish and cabbage slaw, naan bread, and one...	
Buff-Falafel Sandwich	\$15.00
Fired falafel patty, buffalo sauce, tahini garlic ranch, olive spread, tomato, onion, and cucumber seeded bun.	