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Story Hill BKC

Menu Prices — October 27, 2026

Story Hill BKC menu with prices in United States, updated June 2023: 96 items across 21 categories, prices from $2.00 to $39.00.

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Story Hill BKC Menu with Prices (United States)

Story Hill BKC menu with prices in United States, updated June 2023: 96 items across 21 categories, prices from $2.00 to $39.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/story-hill-bkc

Menu categories: Crepes (Brunch) · Coffee and Soda Etc · Mid-Day Menu · Kid's Menu Sides · Kid's Menu All Day · Kid's Menu (Brunch) · Sides (Brunch) · Toast (Brunch) · Pastries (Brunch) · Illuminated Specialties (Brunch) · Short Story (Brunch) · Crepes (Lunch) · Mains (Dinner) · Pass (Dinner) · Share (Dinner) · Taste (Dinner) · Bindings (Dinner) · Pastry (Lunch) · Sides (Lunch) · Storied Salads and Soups (Lunch) · Illuminated Specialties (Lunch)

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**

ITEM	PRICE
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**
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**

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

Pass (Dinner)

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

Share (Dinner)

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

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.

Escargot — $14.00
Spotted cow pan sauce, fresh-baked pretzel, and Saxony cheese.

Twin Mushroom Hand Pies — $16.00
Local mushroom duxelles, shredded Saxony and month more, sherry syrup, and thyme almond gremolata.

Milwaukee Beef Tartare — $18.00
Fresh ground certified Angus beef, roasted garlic aioli, capers, shallots, trout roe, crostini, and Maldon sea salt.

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