

STORY INN

entree platters **(include sausage, bacon, grits & homefrys)**

sausage gravy & biscuits **16**

French toast // Amish maple / whipped cream **16**

jumbo flapjack w/ whipped cream & Amish maple **16**

three cheese omelett **16**

breakfast sandwich // scramble egg / cheese w/ veggies/ bacon **16**

grilled cheese sandwich w/ seasonal cheeses **12**

BLT // local bacon / lettuce / tomato / Hawaiian roll /
mayo **12**

brunch-time beverages

story bloody mary // pickle / celery / olive / lemon / tajin / titos **9**

mimosa // bubbly / oj **7**

pitcher of mimosa **35**

pomegranate mimosa // bubbly / oj / pomegranate **8**

sangria // house wine mix **7**

special coffee // frangelico / baileys / crème de cacao **7**

20% gratuity will be added to parties of 6 or more. Split plate \$6. Call ahead for substitutions, please.

Thanks to our partners: Fischer Farms / Viking Farms / Smoking Goose Meatery / Lake Greens / Tulip Tree Creamery / Trader's Point Creamery / Scholar's Inn / Maple Leaf Farms / Groundhog Road
Maple Farm / Brown County Coffee

Seasonal produce from our own Story Culinary Gardens

In the Garden // Jackie & Pete Wilkerson Executive Chef // Douglas Talley Beverage Director // Matthew Gordon



Items may come in contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.