

STORY INN

entrees

biscuits & gravy // sausage / cherry tomato / sage	9/14
hunters hash // sausage / potato / bacon	12
miso-miso aioli aioli /white cheddar / 2 OE eggs	
yogurt and fruit // seasonal fruit / yogurt / scholar's Inn granola	8
daily quiche // seasonal accoutrements / sides of fruit & bacon	10
french toast // croissant / barrel aged maple / powdered sugar / seasonal berry mix / seasonal whip	12
french omelet // local eggs / seasonal cheese / toast side of fischer farms bacon	12
breakfast sandwich // toast / egg / american choice of: bacon / sausage / ham	10
greens of the day // seasonal accouterments	10
grilled cheese // white toast / 2 seasonal cheeses	7

sides

bacon, sausage, toast, 2 eggs, chips, grits	4
seasonal sweet breads	6

brunch-time beverages

story bloody mary // pickle / celery / olive / lemon / tajin	7
mimosa // bubbly / oj	7
pomegranate mimosa // bubbly / oj / pomegranate	7
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. No substitutions, please.
Consuming raw or undercooked meat, eggs, and seafood may increase your risk of food borne illness.

Thanks to our partners: Fischer Farms / Viking Farms / Smoking Goose Meatery / Red Frazier Bison / Lake Greens / Capriole Farms / Kenny's Farmhouse / Tulip Tree Creamery / Trader's Point Creamery / Scholar's Inn / Maple Leaf Farms / Groundhog Road Maple Farm / Brown County Coffee / Jacobs & Brichford

Seasonal produce from our own Story Culinary Gardens
In the Garden // Jackie & Pete Wilkerson Executive Chef // Doug Talley

