

STORY INN

entrees

sausage gravy & biscuits // cherry tomato / garden herbs	9/14
hunters hash // potato / meats of the day yuzu-miso aioli / seasonal cheese / 2 OE eggs /	13
yogurt / seasonal fruit / local maple / scholar's Inn granola	10
daily quiche // seasonal accoutrements / fruit / hash browns	12
french toast // local maple / fresh whipped cream powdered sugar / seasonal fruit	12
french omelet // local eggs / seasonal cheese / toast side of fischer farms bacon / hash brown	14
breakfast croissant // egg / cheese / hash browns choice of: veggie / bacon / sausage / ham	12
BLT / fisher farms bacon / lettuce / tomato / toast	8
grilled cheese // white toast / 2 seasonal cheeses	7

sides

1 egg	2
bacon, toast, or grits	4
sausage	6
fresh fruit	7/10
hen of the woods chips	4
seasonal sweet breads	7
hashbrowns	3

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. No substitutions, please.
Consuming raw or undercooked meat, eggs, and seafood may increase your risk of food borne illness. Items may come in contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

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 Beverage Director // Matt Gordon

