

STORY INN

Sunday Brunch

biscuits and chorizo gravy // avocado / queso fresco / cilantro	10/14	sides	
		bacon, toast, 2 eggs, chips, or fries	4
pork belly hash // fisher farms pork belly / potato	12		
miso yuzu aioli / korean hot sauce / 2 local over easy eggs		seasonal sweet breads	6
yogurt and fruit // seasonal fruit / yogurt / scholar's Inn granola	8		
french toast // scholar's Inn challah / barrel aged maple / rosemary candied nuts / powdered sugar	12		
french omelet // local eggs / pecorino romano	12		
house-made sourdough / side of fischer farms bacon			
		brunch-time beverages	
morning burger // brioche bun / chipotle aioli / egg / american	15	story bloody mary // pickle / celery / olive / lemon / tajin	7
2 fischer farms beef patties and bacon / garden lettuce / fries or chips			
greens of the day // seasonal accoutrements	10	mimosa // l'arboc 1919 cava / oj	7
grilled cheese // sourdough / 2 seasonal cheeses / fries or chips	11	pomegranate mimosa // l'arboc 1919 cava / oj / pom	7
soup du jour // seasonal creation	6	sangria // lance spanish cab / lime soda / oj	7
		special coffee // frangelico / baileys / crème de cacao	7

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 // Dan Thomas. Sous Chef // Aidan Blandford Boruff-Young

