

SAMPLE MENU

STORY INN

brunch entrees \$25 ; includes bacon, sausage, breakfast potatoes, heirloom cheese grits & taxes

Spring Ramps & Local Garlic Scapes Omelette

chopped ramps and local Valley Farms garlic-scapes
sauteed in white wine with lemon and drizzled over mozzarella filled French omelette

Sweet Potato & Chorizo Hash

Crispy sweet potatoes, spicy chorizo, eggs and pico de gallo give breakfast a south of the border flair

Steak Tips, Sweet Peppers and Onions with Scrambled Eggs

seared beef tips with local peppers and onions cooked to perfection aside local organic scrambled eggs

Cookies & Cream French Toast with Caramel and Whipped Cream

Brioche French toast soaked in melted cookies and cream ice cream topped with a rich caramel sauce and topped with sweet whipped cream and Amish maple syrup.

Due to the delicate and seasonal nature of our ingredients this menu may change without notice

beverages

story bloody mary // pickle / celery / olive / lemon / tajin / titos 9 mimosa // bubbly / oj 8 pitcher of mimosa 35

pomegranate mimosa // bubbly / oj / pomegranate 8

sangria // house wine mix 7

special coffee // frangelico / baileys / crème de cacao 9

Seasonal produce from our own Story Culinary Gardens

Master Gardeners // Jackie & Mayor Pete Wilkerson Executive Chef // Douglas Talley Sous Chef // Natosha Gay

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