



The Story Inn

Dinner Menu

Starters

Crab Cakes

Fresh Crab Cakes with Carrots, Peppers and Fresh Herbs from the Story Garden. Served with *béarnaise* sauce. \$12

Mussels

Fresh Prince Edward Island Mussels.
Steamed in white wine, fresh garlic, and lemon basil. \$11

Story Artichoke Dip

Artichoke hearts, Parmesan, white Cheddar, garlic and dill.
Served with homemade poppy seed crackers. \$9

Soup du Jour

Announced daily by your server. \$6

Story Salad

Mixed greens from Good Life Farms or Story Inn's garden,
grilled apples, pecans, & goat cheese,
with honey-thyme balsamic dressing. \$6.50

A special thanks to our local Indiana farmers & producers

...Fischer Farms, Jasper...Schacht Farms, Bloomington...Gunthorp Farm, LaGrange...
...Good Life Farms, Martinsville...Capriole Farmstead, Greenville...
...Scholar's Inn Bakehouse, Bloomington... Zaharakos, Columbus....

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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Entrées

Filet

Hand-cut eight ounce Certified Angus Beef® filet with Béarnaise sauce, topped with crab.
Served with asparagus and potatoes. \$35

Pork Chop

Ten ounce bone-in Gunthorp Farms pork chop with butternut squash-apple cider sauce.
Served with seasonal vegetables and basil polenta. \$29

Scallops

Five U-10 sea scallops, pan-seared and topped with Champagne grapes.
Served with lemon risotto and asparagus. \$29

Halibut

Seven-to-eight ounce halibut filet *en papillote* with fresh red, yellow,
and green bell peppers, topped with lemon-caper sauce.
Served with lemon risotto and asparagus. \$28

Chicken

Pecan-crusted 8-10 ounce Gunthorp Farms chicken breast with spiced peaches.
Served with seasonal vegetables and basil polenta. \$26

Vegetarian Entrée

Roman artichoke hearts, fried to a golden brown and topped with
roasted cherry tomatoes, Kalamata olives, leeks, garlic, and feta cheese.
Served with lemon risotto and asparagus. \$19

Desserts

Fresh, homemade dessert selections announced by your server.
À la mode items served with Zaharakos vanilla bean ice cream.