

Mother's Day Brunch

Quivey's Grove Stable Grill Menu

Sunday, May 10th 9:30 am – 2 pm

Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle

Brunch Drinks

Bloody Mary...Tito's Vodka, Tomato Juice, Spices and Pickled Vegetables. \$9.50

Classic Mimosa...Cava Sparkling Wine and Orange Juice, Garnished with an Orange Slice. \$10.50

Brandy Old Fashioned...Korbel, Hand-Muddled with Orange, Cherry, Sugar Cube & Bitters. \$10.00

Blueberry Le'mosa...Cava Sparkling Wine, Tart Lemonade, House-made Blueberry Syrup. \$12.00

Wellness Refresher (non alcoholic)...Lemonade, Hibiscus Syrup, Aplos Arise. \$10.00

Chicken & Waffles *buttermilk fried chicken breast with hot honey sauce, on Belgian waffle with honey butter, served with fresh fruit. \$25.95*

Quivey's Biscuit Benedict *buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$25.95*

Cheddar & Broccoli Quiche (v) *on a potato crust, topped with aged cheddar cheese sauce, and served with fresh asparagus. \$24.95*

French Toast *griddled egg battered toast with honey butter and cinnamon sugar, sauteed apples and Applewood smoked bacon. \$22.95*

Pork Schnitzel *panko crusted pork loin with mushroom gravy, potatoes smashed with garlic butter, cream, and fresh herbs, with fresh asparagus. \$26.95*

Stuffed Mushroom (v) *marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots. \$23.95*

Beef Popover *sauteed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey glazed carrots. \$27.95*

Salmon *grilled filet, served with ginger lime butter sauce, Parmesan potato & fresh asparagus. \$27.95*

(v) vegetarian

Children *less than fourteen. Served with fresh applesauce.*

French Toast with cinnamon, honey butter, and bacon. \$11.95
Scambled egg with applewood bacon. \$11.95

Desserts - \$9.25

Lemon Pound Cake - *with strawberry rhubarb compote and vanilla cream sauce.*

Apple Crisp - *baked under an oatmeal crumb crust, with vanilla ice cream.*

Turtle Pie - *caramel and pecans over flaky crust, topped with chocolate bavarian cream.*