

# Mother's Day Brunch

## Quivey's Grove Stone House Menu

Sunday, May 10<sup>th</sup> 10am – 2pm

*Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle  
Please allow 1 ½ hours table time for all reservations*

**Lamb Rib Chop** *rack of lamb marinated in olive oil, garlic, lemon, and rosemary, pan roasted and sliced into chops, with a mint and lamb demi, potatoes smashed with garlic butter, cream, and herbs, served with fresh asparagus. \$30.95*

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

**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** *pan roasted filet, served with ginger lime butter sauce, Parmesan potato, and fresh asparagus. \$27.95*

**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*

**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, served with fresh asparagus. \$24.95*

**Prime Rib Special** *(available at 11:00 till we run out) 12 oz cut of slow roasted boneless ribeye, with horseradish sauce and Dairyland twice baked cheese potato. \$40.95*

*(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** - *with an oatmeal crumb crust, served warm with vanilla ice cream.*

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

## Featured Cocktails

- Mimosa**...Cava Sparkling Wine and Orange Juice, Garnished with an Orange Slice. 10.50  
**Brandy Old Fashioned**...Korbel, Muddled with Orange, Cherry, Sugar Cube & Bitters. 10.00  
**Blueberry Le'mosa**...Cava Sparkling Wine, Tart Lemonade, House-made Blueberry Syrup. 12.00  
**Hibiscus Margarita**...Blanco Tequila, Hibiscus Syrup, Orange Curacao, Lime, served on the rocks. 12.00  
**King's Penicillin**...Wollersheim Rye Whiskey, King's Ginger Liqueur, Lemon, Honey Syrup. 11.50

## Wines by the Glass

- Sofia Blanc de Blanc Champagne 10.50  
Hampton Water Rosé 11.50  
Wollersheim Dry Riesling 9.75  
Hess Shirttail Sauvignon Blanc 10.50  
Wente Chardonnay 11.50  
Francis Coppola Pinot Noir 10.50  
Wente Sandstone Merlot 11.00  
One Hope Red Blend 11.00  
Boomtown Cabernet Sauvignon 12.00  
*Please ask your server for our full bottle list!*

## Beer & Cider

- New Glarus Spotted Cow - New Glarus, WI 6.50  
Karben4 Fantasy Factory - Madison, WI 6.50  
Delta Beer Lab Blueberry Blonde - Fitchburg, WI 8.50 (16oz)  
Lake Louie Scotch Ale - Arena, WI 6.50  
Paulaner Salvator Doppelbock - Germany 7.50  
Miller Lite - Milwaukee, WI 6.00  
Downeast Cider - Boston, MA 7.00

## Non-Alcoholic

- Hibiscus Wellness Refresher 10.00  
*Lemonade, Hibiscus Syrup, Aplos Arise*  
Allendorf 'Save Water Drink Riesling' 9 gl 36 btl  
*Citrus notes with the perfect blend of sweetness & acidity*  
Potosi Golden Beer - Potosi, WI 6.00  
Sprecher Root Beer - Milwaukee, WI 5.00  
San Pellegrino Sparkling Water 5.00

