

The food at Quivey's Grove is as authentic as the decor. Preparing the wholesome food of our forebears requires sweet butter, fresh potatoes, and heavy cream. We do our own baking and cooking from scratch. To maintain freshness we prepare limited quantities and sometimes can't anticipate the popularity of an item. Enjoy your meal.

Appetizers

Madison Mushrooms

Mushrooms stuffed with Westphalian ham, served with Madeira cream sauce, honors the US President whose name was given to a patch of Wisconsin wilderness in 1836, the year of his death. *\$10.95*

Raclette Cheese Hazen

Alpine raclette cheese melted and served with Bavaria Weisswurst, boiled potato, and pickled vegetables, honors Chester Hazen, who built the first cheese factory in Wisconsin in 1864. *\$13.95*

"King" James Strang Tarts

Cheese pastry baked with onions, leeks, scallions, cheese, and cream, commemorates the founder of a Mormon community on Beaver Island in 1847 where he declared himself king. *\$9.95*

Strudel Gorst

Duck and dried cherries in phyllo, served with port wine sauce, celebrates Robert Gorst, founder of a utopian commune in Dane and Green counties in 1850. *\$13.95*

Appetizer Sampler

A taste of our unique appetizers, to be shared around the table.

Small ~ Serves 2-3 *\$27.50* **Large** ~ Serves 4-6 *\$35.95*

Special Features

Tuesday Simple Supper

Enjoy a selection of smaller Stone House entrees and beverages at **Old Fashioned Prices**. See our website for the current menu.

Wednesday Fish Frenzy

Every Wednesday evening enjoy one of Chef Scott's delicious fish specialties.

Thursday Date Night

Special Dinners for two every Thursday. Includes appetizer, two entrées, and dessert. **\$50 per couple** *plus tax & tip*, upgrades additional. See our website for current menu.

Friday Fish Fry

*Served with choice of Parmesan potato or French fries, coleslaw, and fresh baked muffins.
Early Bird Special 430 - 5PM 20% off any fish special.*

Beer Battered Cod with tartar sauce. *\$19.95*

Baked Cod with lemon dill butter. *\$21.95*

Lake Perch pretzel crusted with tartar sauce. *\$22.95*

Combo with fried cod, baked cod & pretzel crusted lake perch. *\$24.95*

Saturday Steak* & Salmon

Three-ounce steer tenderloin medallion with red wine sauce, and a five ounce pan seared salmon filet with ginger lime butter, served with Parmesan potato. *\$29.95*

Stone House Dinner

Served with fresh baked muffins.

House Salad

Mixed greens, croutons, red onions, and toasted walnuts, with raspberry walnut vinaigrette. \$5.95

Romaine & Blue Salad

Crisp romaine with our buttermilk blue cheese dressing, sliced red onions, bacon, and croutons. \$6.95

Soup of the Day

Chef's nightly special, always made from scratch with lovingly simmered stocks, the old-fashioned way. *Cup \$4.95 Bowl \$6.95*

Beef Lathrop

Boneless short rib braised in red wine with root vegetables served on baby red potatoes smashed with garlic butter, cream, and fresh herbs and pan juices, honors John Lathrop, the first chancellor of the University of Wisconsin in 1849, when the class numbered 20 men. \$34.95

Duck Wilcox

Semi-boneless roast half duck with a port wine cherry sauce, served with wild rice, and fried apples, honors Westport poet, Ella Wheeler Wilcox, who coined the oft repeated phrase, "Laugh and the world laughs with you, weep and you weep alone." \$32.95

Chicken Fairchild

Buttermilk fried chicken breast, served on spaetzle with a Green County Swiss Cheese Sauce, and pumpkin buttered carrots, honors Julius Fairchild, Madison's first mayor. \$26.95

Potter Perch

Fried pretzel crusted fresh lake perch filets served with house-made tartar, Parmesan potato, and fresh asparagus with lemon butter, honors the Wisconsin congressman who, while debating abolition, was challenged to a duel by Representative Pryor of Virginia. When Potter named Bowie knives as his weapon of choice, Pryor indignantly withdrew, declaring he was no butcher. \$28.95

Lamb Nolen*

Rack of lamb with a red wine sauce, with root vegetables served on baby red potatoes smashed with garlic butter, cream, and fresh herbs with rosemary pan juices, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$36.95

Veal Vilas

Tender cutlets of veal, crusted with bread crumbs and cheese, served on sauteed spaetzle with mushroom sauce, and fresh asparagus with lemon butter, honors the Madison mayor, who in his 1861 inaugural stated "People have been swindled so often by those elected... it's not surprising that some look at government as a means by which the few can rob the many". \$29.95

Mushroom Leopold

Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots, honors Aldo Leopold, Wisconsin's champion naturalist. \$22.95

Other restaurants are in Wisconsin, Quivey's Grove is Wisconsin!

*Meat that is served rare or medium-rare may be undercooked and will only be served upon the consumers' request.
Consuming raw or undercooked meats may increase your risk of foodborne illness.