

House Made Desserts

Turtle Pie \$9.25

Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite.

Chocolate Steam Pudding \$9.25

Traditional English steamed cake, served with Ellies Mom's fluffy sauce.

Fruit Crisp \$9.25

Baked daily with an oatmeal crumb crust and served warm with vanilla ice cream.

Visit the Stable Grill

Stable Grill Hours

Lunch Tue-Sat 11-3

Dinner Tue-Thurs 4-8

Dinner Fri-Sat 4-9

Take the tunnel underground to visit the beautifully adapted 1855 stone stable for drinks and casual dining.

Weddings, Banquets, Birthdays, Corporate Dinners

Quivey's Grove has facilities to handle your special event, whether it be large, small, fancy, formal, casual or rustic. We have been doing special events for almost 45 years, so we are confident we can make your event as special as you deserve. Call us, and find out how we can accommodate your special plans.

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

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Late Spring 2026

**6261 Nesbitt Rd.
Madison, WI 53719
608-273-4900
www.quiveysgrove.com**

**Stone House Hours
Tues - Thurs 5-8
Friday 430-8
Saturday 5-8**

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 style raclette cheese melted and served with Bavaria Weisswurst, boiled potato, and gherkin pickles, 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 & beverages at **Old Fashioned Prices**. Ask your server for a sample menu.

Wednesday Medallion Trio

Beef Tenderloin with Madeira Cream Sauce, Pork Tenderloin with Apple Butter Barbeque Sauce, and Lamb Rib Chop with Minted Demi Sauce, served with Garlic Rosemary Potato Tart & Asparagus roasted with Lemon and Olive Oil. \$35.95

Thursday Date Night

Special Dinners for two every Thursday. Includes appetizer, two entrées, and dessert. **\$50 per couple**, 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. \$20.25

Baked Cod with lemon dill butter. \$21.95

Whitefish pretzel crusted with tartar sauce. \$23.95

Combo with fried cod, baked cod & pretzel crusted whitefish. \$25.95

Saturday Ribeye Steak*

Choice Boneless Ribeye Steak (12oz) served with our Worcestershire steak butter, Dairyland twice baked cheese potato, and oven roasted onions and mushrooms. \$45.95

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.*

Stone House Dinner

Served with fresh baked muffins.

Spinach & Mushroom Salad

Tender spinach with mushrooms marinated in tarragon vinaigrette, topped with croutons and fresh grated Parmesan cheese. \$5.95

Romaine & Blue Salad

Crisp romaine with our Buttermilk Blue Cheese dressing, smoked bacon, sliced red onions, and croutons. \$6.95

Soup of the Day

Chefs 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 honey-buttered carrots, honors Julius Fairchild, Madison's first mayor. \$26.95

Whitefish Astor

Cracker crumb crusted Lake Superior filets, pan fried in butter, with house-made tartar, Parmesan potato, and fresh green beans, honors the first commercial vessel on Lake Superior, named for John Jacob Astor, the wealthiest man in America at the time, who had mining interests in the area as well as controlled the fur industry. The vessel sunk in Copper Harbor on the Kewaunee Peninsula in 1844. \$28.95

Lamb Nolan*

Lamb Rack with a lamb demi-glace, fresh asparagus with lemon butter, and a garlic rosemary potato tart, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$38.95

Veal Vilas

Tender cutlets of veal, crusted with bread crumbs and cheese, served on sauteed spaetzle with mushroom sauce, and fresh asparagus, 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". \$31.95

Mushroom Leopold

Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice & maple glazed carrots, honors Aldo Leopold, Wisconsin's champion naturalist. \$24.95

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