

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

Cheese Hazen

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. \$12.95

"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 \$25.95 **Large** ~ Serves 4-6 \$35.95

Salads & Soup

Stone House Winter Salad

Winter greens with raspberry walnut vinaigrette. \$6.95

Evening Soup

Chefs nightly special, always made from scratch with lovingly simmered stocks, the old fashioned way. \$6.95

Special Features

Thursday Pork Schnitzel

A Quivey's favorite since we opened in 1980. Served with traditional spaetzle, mushroom sauce, and green beans. \$21.95

Friday Fish Fry

Served with choice of Parmesan Potato or French fries, coleslaw, and fresh baked muffins.

Beer Battered Cod with tartar sauce. \$18.95

Baked Cod with lemon dill butter. \$20.95

Lake Perch pretzel crusted with tartar sauce. \$24.95

Combo with fried cod, baked cod & pretzel crusted lake perch. \$23.95

Saturday Steak & Salmon*

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

An 18% gratuity will be added to parties of eight or more.

Main Courses

Served with fresh baked muffins.

Sterling Beef

Pan seared three-ounce steer tenderloin medallions with Madeira mushroom cream sauce, Dairyland cheese potato, and fresh green beans, honors professor John Sterling, the sole U.W. faculty in 1849, who also ran a second-hand furniture store to supplement his yearly salary of \$500. \$29.95 for two, \$36.95 for three

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." \$29.95

Beef Lathrop

Boneless short rib braised in red wine, served on baby red potatoes smashed with garlic butter, cream, and fresh herbs, with oven roasted root vegetables and pan juices, honors John Lathrop, the first chancellor of the University of Wisconsin in 1849, when the class numbered 20 men. \$27.95

Potter Perch

Fried pretzel crusted lake perch filets served with house-made tartar, parmesan potato, and fresh green beans, 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. \$26.95

Lamb Nolen*

Rack of lamb with a red wine sauce, roasted mushrooms and onions, and a garlic potato tart, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$36.95

Chicken Fairchild

Buttermilk fried chicken breast, served on spaetzle with a Green County Swiss Cheese Sauce, with maple glazed carrots, honors Julius Fairchild, Madison's first mayor". \$25.95

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. \$20.95

Desserts 8.50

Turtle Pie

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

Apple Crisp

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

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.*