

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 Fritters Hazen

Swiss cheese and bacon flavor these crispy fritters, served with honey mustard sauce, honoring Chester Hazen, who built the first cheese factory in Wisconsin in 1864. \$11.95

"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

Salads & Soup

Greens Salad

Mixed greens, croutons, red onions, and toasted walnuts, with raspberry walnut vinaigrette. \$7.95

Stone House Wedge Salad

Iceberg with red onion, bacon, tomato, garlic croutons, and Blue Cheese French Dressing. \$9.95

Soup of the Day

Chefs nightly special, always made from scratch with lovingly simmered stocks, the old-fashioned way. *Cup* \$6.95 *Bowl* \$8.95

Special Features

Thursday Pork Schnitzel

A Quivey's favorite since we opened in 1980. Served with traditional spaetzle, mushroom sauce, and green beans. \$22.95

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 Superior Whitefish pretzel crusted with tartar sauce. \$21.95

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

Saturday Prime Rib*

Slow Roasted Boneless Ribeye with pan juices, served with Horseradish Sauce, And Twice Baked Dairyland Cheese Potato.

12 oz \$39.95. 16 oz \$45.95

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

**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.*

Main Courses

Served with fresh baked muffins..

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. \$32.95

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." \$31.95

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. \$25.95

Potter Perch

Fried pretzel crusted fresh 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. \$27.95

Lamb Nolan

Syrah braised lamb shoulder, rich and meltingly tender, 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. \$28.95

Veal Vilas

Tender cutlets of veal, crusted with bread crumbs and cheese, served on sauteed spaetzle with mushroom sauce, and with fresh green beans, 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

Desserts \$9.25

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.

Chocolate Steamed Pudding

Traditional English Steamed cake, served with Ellie's Mom's Sauce.

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