

## Snacks

### Wings \$13.95

Full pound of fried wings tossed with Amanda's spicy dry rub, served with blue cheese dressing & celery.

### Smoked Trout \$15.95

Boneless filet, with lemon dill sauce & garlic toasts.

### Omar's Onion Rings \$10.95

Thin and crispy, served with buttermilk ranch.

### Baked Soft Pretzels \$10.95

Brushed with garlic butter and baked, served with mustard dip.

### Cheese Curds \$10.95

Muenster cheese, served with buttermilk ranch.

### Fried Pickles \$9.95

Crispy, sour, and salty, with horseradish sauce.

## Desserts

### Turtle Pie \$9.25

Our signature dessert, caramel and pecans topped with chocolate Bavarian cream.

### Fruit Crisp \$9.25

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

### Grasshopper \$10.50 GF

Vanilla ice cream blended with Crème de Menthe, Crème de Cocoa, topped with whipped cream.

## N/A Drinks

### Seasonal \$4.75

Blackberry Lemonade | Blackberry Syrup, Lemonade, Mint Mango 50/50 | Mango Syrup, Iced Tea, Lemonade

### Cold Beverages \$3.50

Pepsi | Pepsi Zero | Starry | Starry Zero  
Mountain Dew | Mountain Dew Zero | Lemonade  
Iced Tea | Arnold Palmer | Ginger Ale | Ginger Beer

### Hot Tea & Coffee \$3.50

### Premium Beverages \$5.00

San Pellegrino Sparkling Water | Sprecher's Root Beer

## Daily Lunch Specials

Available 11-3!

### Tuesday Chef's Special

Ask your server about Chef Amanda's custom creation. Something new each week!

### Wednesday Fish

Served with sourdough bread, slaw and choice of French fries, or Parmesan potato.

<b>Beer Batter Fish Fry</b>	2 pc	\$16.50
	3 pc	\$21.50
	All you can eat!	\$25.50

<b>Baked Cod</b> - with lemon dill mustard butter. GF	\$22.95
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<b>Combo</b> - baked cod, fried cod, and pretzel crusted whitefish.	\$25.95
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### Thursday Schnitzel Sandwich \$15.95

Crispy breaded pork loin, with Raclette Swiss cheese, sauteed onions, and sliced pickles on a crusty hard roll.

### Friday Fish

Served with sourdough bread, slaw and choice of French fries, or Parmesan potato.

<b>Beer Batter Fish Fry</b>	2 pc	\$16.50
	3 pc	\$21.50
	All you can eat!	\$25.50

<b>Baked Cod</b> - with lemon dill mustard butter. GF	\$22.95
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<b>Combo</b> - baked cod, fried cod, and pretzel crusted whitefish.	\$25.95
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### Saturday Cheeseburger Basket\* \$9.95

Our third pound Knoche's ground beef, choice of cheese, and crispy French fries. GFO

*\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# QUIVEY'S GROVE

## Stable Grill Lunch

Lunch Tuesday - Saturday 11 - 3:30

Dinner Tuesday - Thursday 3:30 - 8

Dinner Friday - Saturday 3:30 - 9

Spring 2026

# Luncheon

*Honor the local towns and farming communities of our area.  
Add basket of fresh baked sourdough bread and butter for \$3.25  
Add salad or cup of today's soup for \$3.25*

## Schnitzel Hanerville

Breaded and fried pork loin with lemon and parsley, served with baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *\$17.95*  
*Hunter Style with Mushroom Sauce \$19.95*

## Cross Plains Chicken

Crispy fried chicken breast with honey mustard sauce, and new potatoes smashed with cream, garlic butter, and herbs. *\$16.95*

## Black Earth Trout *GF*

Boneless trout filet baked with a dill, green onion, mustard butter, served with a Parmesan potato. *\$17.95*

## Springdale Chicken Salad *GFO*

Crispy fried or grilled breast with mixed greens, julienne vegetables, toasted almonds, and croutons, tossed with honey mustard dressing. *\$15.95*

## Paoli Steak Salad\* *GFO*

Grilled 3oz tenderloin medallion, on toasted garlic sourdough, with salad of romaine, bacon, red onion, croutons & buttermilk blue cheese dressing.  
*3oz \$17.95 6oz \$23.95*

## Marxville Chicken *GF*

Marinated chicken breast and portabella mushroom grilled and served with a basil balsamic vinaigrette, wild rice and julienne vegetables. *\$16.95*

## Waunakee Whitefish

Pretzel crusted Lake Superior whitefish filets, served with house tartar sauce and French fries. *\$18.95*

## Monona Meatloaf

Seasoned pork & veal loaf grilled with red wine mushroom sauce, baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *\$15.95*

## Lodi Sausage Sampler *GF*

Three select sausages grilled and served with our apple-cherry kraut and baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *\$15.95*

## Madison Salmon Salad\* *GFO*

Grilled filet with lemon pepper mayonnaise & crispy onions with mixed greens, julienne vegetables, and cucumbers, tossed in citrus vinaigrette. *\$16.95*

# Sandwiches

*Choice of Fries, Slaw, or Smashed Potatoes  
Sub Gluten-Free Bun +\$2.50*

**Stable's Best Burger\*** *\$15.95 GFO*  
Premium ground beef, cheddar cheese, applewood bacon, onion straws, smoked paprika mayo & BBQ sauce on ciabatta!

## Fitchburger\* *\$13.95 GFO*

Made With Local Premium Ground Beef  
**Sub Bean Burger Patty** *GF, V*

*Smoked Gouda, Cheddar or Swiss Cheese ~ \$1.50  
"The Works"- Lettuce, Tomato, Special Sauce ~ \$1.00  
Applewood Smoked Bacon ~ \$2.50*

## Riley Reuben *\$15.95*

Lean corned beef with Swiss cheese, apple-cherry kraut, and special sauce, grilled on rye.

## Chicken Verona *\$14.95 GFO*

Marinated boneless breast with choice of:  
~grilled with bbq sauce, onions & peppers  
~grilled with mozzarella, tomato & roasted red peppers  
~crispy fried with hot honey and shredded lettuce

## Bristol BLT *\$13.95*

Smoked bacon, lettuce, tomato, and mayonnaise on grilled sourdough.

## Primrose Portabella *\$13.95 GFO, V*

Grilled portabella mushroom with fresh mozzarella, tomatoes, and roasted red peppers marinated in olive oil, on toasted ciabatta roll.

**New Glarus Grilled Cheese** *\$11.95 V*  
Gouda, Cheddar & Swiss, sautéed onions & peppers, grilled on sourdough bread. *Add bacon ~ \$2.50*

**GF** item is gluten-free **V** item is Vegetarian **GFO** indicates a gluten-free option is available with modifications  
*Ask your server for detailed GFO modifications.*

*While we take care in preparing gluten-free items, our kitchen handles wheat and other gluten-containing ingredients.  
Cross-contact may occur and we cannot guarantee any item is completely gluten-free.*

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

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

**Mixed Green Salad** Sm \$4.95 Lg \$8.95  
Choice of Quivey's House Made Dressings *GF*  
*French, Honey Mustard, Citrus Vinaigrette,  
Buttermilk Ranch, Blue Cheese*

**Today's Soup** Cup \$4.95 Bowl \$6.50

| \*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness.