

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

Roth Kase 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**.

Ask your server for a sample menu. *Serving 5:00 until 6:30*

Wednesday Wine and Dine

This month only! Try our **OktoberFest** three course dinner special and add on **unlimited** Wollersheim Riesling wine and New Glarus Staghorn beer for just \$15!

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 4:30-5PM 20% off any fish special.

Beer Battered Cod with tartar sauce. *\$19.50*

Baked Cod with lemon dill butter. *\$21.50*

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*

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 and house salad (French, Citrus Vinaigrette, or Buttermilk Ranch Dressing) or upgrade to one of our featured salads.

Fall Salad

Greens and tender fall spinach with dried apples, pumpkin seeds, and a cranberry walnut vinaigrette. \$6.95

Romaine & Blue Salad

Crisp romaine with our Buttermilk Blue Cheese dressing, sliced red onions, bacon, and croutons. \$7.95

Sterling Beef*

Pan seared ten-ounce Choice Angus New York Strip Steak, 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. \$37.95

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 honey 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 Nolen*

Rack of lamb with a red wine sauce, green beans, 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

Schurz Schnitzel

Boneless pork loin, pounded thin and crusted with bread crumbs, served with sliced potatoes in a warm bacon and green onion vinaigrette sauce, and fried apples, honors Carl Schurz, the distinguished writer/statesman, who moved to Wisconsin in 1855, the year Quivey's Grove was built. \$25.95

Leopold's Feast

Delicate crepes with a goat cheese, spinach, and roasted red pepper filling, served in tomato cream sauce, with Parmesan potato & honey buttered carrots, honors Aldo Leopold, Wisconsin's champion naturalist. \$22.95