

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. \$10.95

"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. \$12.95

Appetizer Sampler

A taste of our unique appetizers, to be shared around the table.

Small Serves 2-3 \$24.95 **Large** Serves 4-6 \$34.95

Salads & Soup

Stone House Spring Salad

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

Breaded and fried pork loin with lemon and parsley, served with baby red potatoes smashed with butter, cream, garlic, and fresh herbs. \$18.95

Friday Fish Fry

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

Beer Battered Cod with tartar sauce. \$18.50

Baked Cod with lemon dill butter. \$19.95

Whitefish pretzel crusted with tartar sauce. \$19.50

Combo with fried cod, baked cod & pretzel crusted whitefish. \$22.95

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. \$28.95

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 served with Madeira mushroom cream sauce, Dairyland cheese potato, and fresh asparagus, 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. *\$25.95 for two, \$32.95 for three*

Chicken Fairchild

Buttermilk fried chicken breast, served on spaetzle with a Green County Swiss Cheese Sauce, and Brussels Sprouts, pearl onions and bacon, glazed in balsamic vinegar sauce, honors Julius Fairchild, Madison's first mayor. *\$21.95*

Whitefish Astor

Cracker crumb crusted Lake Superior filets, pan fried in butter, with house-made tartar, parmesan potato, and maple glazed carrots, 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. *\$22.95*

Köttbuller Gustof

Swedish meatballs made with pork and veal, with a dill cream sauce, served over tiny egg dumplings, with Brussels Sprouts, pearl onions and bacon, glazed in balsamic vinegar sauce, celebrates Gustof Unonius, founder of the Swedish American Pine Lake Settlement of New Uppsala near Waukesha in 1842. *\$19.95*

Lamb Nolen*

Rack of lamb with red wine sauce, fresh asparagus, and garlic rosemary potato tart, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. *\$35.95*

Heileman Bavarian Dinner

Breaded pork loin & grilled weiswurst on apple cherry sauerkraut, with red potatoes smashed with garlic butter, cream and fresh herbs, honors Gottlieb Heileman, who emigrated to LaCrosse, Wi in 1857, and established the City Brewing Company in 1858, which became the G.Heileman Brewing Co. in 1871. *\$21.95*

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. *\$19.95*

Desserts 7.75

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.*