

Snacks

Wings Sm \$7.95 Lg \$13.95

Half or Full pound of fried wings tossed with Amanda's signature dry rub, with blue cheese & celery.

Smoked Trout \$15.95

Boneless filet, with lemon dill sauce & garlic toasts.

Omar's Onion Rings Sm \$6.95 Lg \$12.95

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 \$9.50

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

Fruit Crisp \$9.50

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

Triple Chocolate Brownie Sundae \$8.50 GF

Chocolate brownie drizzled with white chocolate topped with ice cream, chocolate sauce, whipped cream & cherry.

Grasshopper \$10.50 GF

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

N/A Drinks

Specialty \$4.75

Strawberry Lemonade

Peach Iced Tea

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 \$5.50

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.

Beer Batter Fish Fry	2 pc	\$17.50
	3 pc	\$22.50
	<i>All you can eat!</i>	\$26.50

Baked Cod - with lemon dill mustard butter. GF \$23.50

Combo - baked cod, fried cod, and pretzel crusted whitefish. \$26.50

Thursday Schnitzel Sandwich

\$16.50

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.

Beer Batter Fish Fry	2 pc	\$17.50
	3 pc	\$22.50
	<i>All you can eat!</i>	\$26.50

Baked Cod - with lemon dill mustard butter. GF \$23.50

Combo - baked cod, fried cod, and pretzel crusted whitefish. \$26.50

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

Fall 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. *\$18.50*
Hunter Style with Mushroom Sauce \$20.50

Cross Plains Chicken

Crispy fried chicken breast with honey mustard sauce, and new potatoes smashed with cream, garlic butter, and herbs. *\$17.50*

Madison Salmon Salad *GFO*

Grilled filet with lemon pepper mayonnaise & crispy onions with mixed greens, julienne vegetables, and cucumbers, tossed in citrus vinaigrette. *\$17.50*

Springdale Chicken Salad *GFO*

Crispy fried or grilled breast with mixed greens, julienne vegetables, toasted almonds, and croutons, tossed with honey mustard dressing. *\$16.50*

Brooklyn Steak* *GFO*

Grilled 5oz USDA Prime Sirloin, on toasted garlic sourdough, with red wine mushroom sauce and French fries. *\$19.50*

Marxville Chicken *GF*

Marinated chicken breast and portabella mushroom grilled and served with a basil balsamic vinaigrette, wild rice and julienne vegetables. *\$17.50*

Waunakee Whitefish *GFO*

Lake Superior whitefish filets, with fries *\$19.50*
~Pretzel Crusted with House Tartar
or
~Baked with Lemon Dill Mustard Butter

Monona Meatloaf

Seasoned pork & veal loaf grilled with red wine mushroom sauce, baby red potatoes smashed with butter, cream, garlic, and fresh herbs. *\$16.50*

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. *\$16.50*

Sandwiches

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

Stable's Best Burger* *\$16.95 GFO*

Premium ground beef, cheddar cheese, applewood bacon, onion straws, smoked paprika mayo & BBQ sauce on ciabatta!

Fitchburger* *\$14.50 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 *\$16.50*

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

Chicken Verona *\$15.50 GFO*

Marinated boneless breast with choice of:
~grilled with lettuce, tomato, bacon & basil mayo
~grilled with mozzarella, tomato & roasted red peppers
~crispy fried with hot honey & shredded lettuce

Token Creek Pork *\$14.50 GFO*

Pulled pork, apple cherry kraut, gouda cheese, and cranberry mustard, grilled on rye bread

Primrose Portabella *\$14.50 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 *\$12.50 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 20% gratuity will be added to parties of eight or more.

\$3.00 fee for split plates

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

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