

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

Trout Black Hawk

Smoked trout spread, with cream cheese, sour cream, mayo, horseradish, and capers, served with garlic toasts honors the Sauk Indian Chief who fought the Battle of Wisconsin Heights near Prairie du Sac in 1832. \$12.95

"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

Raclette Cheese Hazen

Alpine style raclette cheese melted and served with Bavaria Weisswurst, boiled potato, and gherkin pickles, honors Chester Hazen, who built the first cheese factory in Wisconsin in 1864. \$13.95

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

Fall Salad

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

Romaine & Blue

Crisp romaine with our buttermilk blue cheese dressing, sliced red onions, bacon, and croutons. \$6.95

Roasted Butternut Squash Soup

With pumpkin oil and pepitas. \$6.95

Fall Feast \$39.95

Three course dinner served with fresh baked muffins.

Choose one of our featured fall entrees below and accompany it with your choice of soup/salad & dessert.

Hunter's Ragout \$34.95

Short rib and bacon, braised in dark beer, caraway and juniper, with root vegetables, served over spaetzle, topped with sour cream.

Roast Duck \$32.95

Semi-boneless roast half duck with a port wine cherry sauce, served with wild rice, and Brussels sprouts roasted with bacon.

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.

Sterling Beef*

Pan seared Certified Angus tenderloin medallion (5 oz), Madeira cream sauce, Dairyland cheese potato, and roasted forest mushrooms & pearl onions, 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. 5oz \$36.95 10oz \$56.95

Chicken Bond

Panko crusted boneless breast stuffed with Westphalian ham and Gruyere cheese, port wine and cherry sauce, wild rice, and maple glazed carrots, celebrates songwriter Carrie Jacobs Bond, whose turn of the century hits include "The End of a Perfect Day" and "I Love You Truly". \$26.95

Heileman Bavarian Dinner

Pork schnitzel, grilled weisswurst, and smoked pork chop, with apple cherry sauerkraut, served with sliced potatoes in a warm bacon and green onion vinaigrette sauce, 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. \$29.95

Potter Perch

Fried pretzel crusted fresh lake perch filets served with house-made tartar, Parmesan potato, and Brussels sprouts roasted with bacon, 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. \$28.95

Lamb Nolen*

Pan roasted lamb rib chops, with lamb demi glace, a garlic rosemary potato tart, and roasted forest mushrooms & pearl onions, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$36.95

Veal Vilas

Tender cutlets of veal, crusted with bread crumbs and cheese, served on sauteed spaetzle with mushroom sauce, and apple cherry kraut, 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 & 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.

Caramel Apple Steam Pudding

Served with maple caramel and vanilla cream sauce.

Pumpkin Cheesecake

With gingersnap crust and cinnamon whipped cream.

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Stone House Special Features

Friday Fish Fry

*Served with choice of Parmesan potato or French fries, coleslaw, and fresh baked muffins.
Early Bird Special 430 - 5PM 20% off any fish special.*

Beer Battered Cod with tartar sauce. \$20.25

Baked Cod with lemon dill butter. \$21.95

Lake Perch pretzel crusted with tartar sauce. \$23.95

Combo with fried cod, baked cod & pretzel crusted lake perch. \$25.95

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

Ask about our special wine pours from Duckhorn Vineyards

Holiday Parties at The Stone House

Over the years, many people have made a tradition of coming to Quivey's during the holidays. The warm, homey feel of the Stone House, and the unique rustic atmosphere of the Stable Grill, both decorated with trees, garlands, and bows, make any holiday party special.

Let us host your most unforgettable holiday party yet and let us make this season one to remember!

Give us a call at **(608) 273-4900**
or visit our website at
www.quiveysgrove.com/holiday-parties



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