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 Wisconsin rainbow trout salad with a lemon pepper dressing, served in pastry puffs, honors the Sauk Indian Chief. *$10.95*

Madison Mushrooms
Mushrooms stuffed with Westphalian ham, served with Madeira cream sauce, honors the U.S. President whose name was given to a patch of Wisconsin wilderness in 1836, the year of his death. *$10.95*

"King" James Strang Tarts
Cheese pastry baked with onions, leeks, scallions, cheese, and cream, honors 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 $37.95*

Salad & Soup

Fall Salad
Greens and tender fall spinach with diced apples, pumpkin seeds, and a raspberry walnut vinaigrette. *$6.95*

Romaine & Blue Salad
Crisp romaine with our Roth buttermilk blue cheese dressing, sliced red onions, bacon, and croutons. *$6.95*

Soup of the Day
Chefs nightly special, always made from scratch with lovingly simmered stocks, the old-fashioned way. *Cup $4.95 Bowl $6.95*

Stone House Dinner

Served with fresh baked muffins.

Beef Lathrop
Boneless short ribs, braised in dark beer with onions, mushrooms, and carrots, served on baby red potatoes smashed with garlic butter, cream, and fresh herbs, honors John Lathrop, the first chancellor of the University of Wisconsin in 1849, when the class numbered 20 men. *$36.95*

Duck Wilcox
Semi-boneless roast half duck with a port wine cranberry 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." *$38.95*

Sterling Beef*
Pan seared tenderloin filet *(6 oz),* with red wine sauce, Dairyland twice-baked cheese potato, and oven roasted onions and mushrooms, 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. *$46.95*

Walleye Phoenix
Great Lakes Walleye Filet baked with dill, lemon and caper butter, served with oven roasted Brussels sprouts and onions, with honey and balsamic, and a Parmesan potato, honors the 250 Dutch immigrants who went down with the steamer Phoenix in Lake Michigan on November 21, 1847. *$29.95*

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. *$28.95*

Lamb Nolan*
Lamb Rack with a minted lamb demi, garlic rosemary potato tart, and oven roasted onions and mushrooms, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. *$42.95*

Veal Vilas
Tender cutlets of veal, crusted with breadcrumbs and cheese, served on sauteed spaetzle with mushroom sauce, oven roasted Brussels sprouts and onions, with honey and balsamic, 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". *$32.95*

Mushroom Leopold
Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and honey buttered carrots, honors Aldo Leopold, Wisconsin's champion naturalist. *$26.95*

Desserts *$9.75*
Baked fresh daily by the Stone House Bakers!

Turtle Pie
Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite.

Apple Crisp
Local apples baked under an oatmeal crumb crust and served warm with vanilla ice cream.

Chocolate Steamed Pudding
Traditional English rich cake served with Ellie's Mom's sauce with ground walnuts.

*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.*

20% gratuity added to all tables of eight or more.
$3.00 fee for all split/shared plates

Special Features

Tuesday Fish & Chips
Lightly pretzel-crusted bluegill fillets, crispy fries, creamy coleslaw,
house tartar sauce and fresh lemon. A Wisco favorite! *$23.95*

Wednesday Medallion Trio*
Beef Tenderloin with Madeira Cream Sauce, Pork Tenderloin with Sweet & Spicy
Barbeque Sauce, and Lamb Rib Chop with Minted Demi Sauce,
served with Parmesan Potato and sauteed vegetables. *$39.50*

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 430 - 5PM 20% off any fish special.

Beer Battered Cod with tartar sauce. *$22.50*
Baked Cod with lemon dill butter. *$23.50*
Whitefish pretzel crusted with tartar sauce. *$23.95*
Combo with fried cod, baked cod & pretzel crusted whitefish. *$26.50*

Saturday Steak* & Salmon
Choice Tenderloin Medallion (3oz) with Madeira Cream Sauce, and Salmon Filet
with Ginger Lime Sauce, and Dairyland Cheese Potato. *$39.95*

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

