

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

Trout Black Hawk

Smoked trout cakes, with spicy remoulade sauce, 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

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

Spinach & Mushroom Salad

Tender spinach with mushrooms marinated in tarragon vinaigrette, topped with croutons and fresh grated Parmesan cheese. \$6.95

Romaine & Blue Salad

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

Soup of the Day

Chefs nightly special, always made from scratch with lovingly simmered stocks, the old-fashioned way. *Cup* \$6.95 *Bowl* \$8.95

Special Features

Thursday Pork Schnitzel

A Quivey's favorite since we opened in 1980. Served with traditional spaetzle, mushroom sauce, and green beans. \$22.95

Friday Fish Fry

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

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 Prime Rib*

Slow-roasted boneless ribeye with pan juices, served with horseradish sauce, and twice baked Dairyland cheese potato.

12 oz \$39.95. 16 oz \$45.95

An 18% gratuity will be added to parties of eight or more.

**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.*

Main Courses

Served with fresh baked muffins.

Beef Lathrop

Smoke roasted boneless short rib with black raspberry BBQ sauce with braised onions, mushrooms, and carrots, served on baby red potatoes smashed with garlic butter, cream, and fresh herbs and pan juices, honors John Lathrop, the first chancellor of the University of Wisconsin in 1849, when the class numbered 20 men. \$32.95

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

Lake Trout Phoenix

Alder wood smoked Great Lakes Trout filet baked with dill, lemon and caper butter, served with a fresh green beans, and a parmesan potato, honors the 250 Dutch immigrants who went down with the steamer Phoenix in Lake Michigan on November 21, 1847. \$26.95

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 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 Nolan*

Lamb Rack with a lamb demi glace, fresh asparagus with lemon butter, and a garlic rosemary potato tart, honors John Nolan, 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 fresh asparagus, 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

Leopold's Feast

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

Desserts

Turtle Pie

Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite. \$9.25

Apple Crisp

Baked fresh daily with an oatmeal crumb crust, served warm with vanilla ice cream. \$9.25

Hot Fudge Sundae

Vanilla ice cream, Quivey's Chocolate Fudge sauce, toasted pecans, whipped cream, and a wafer cookie \$8.75 *Share one tonight!*