

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 spread made 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*

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*

Special Features

Tuesday Simple Supper

Enjoy a selection of smaller Stone House entrees and beverages at **Old Fashioned Prices**.

Ask your server for a sample menu. *Serving 5:00 until 6:30*

Wednesday Wine and Dine

Unlimited wine and special 3-course menu. Prices vary.

By prepaid reservation only. See Quivey's website for current menu and reservations.

Thursday Date Night

Special Dinners for two every Thursday. Includes appetizer, two entrées, and dessert.

Prices vary. See Quivey's website for current menu and reservations.

Friday Fish Fry

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

Early Bird Special 4:30-5 PM 20% off any fish special.

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 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*

**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 and house salad (French, Citrus Vinaigrette, or Buttermilk Ranch Dressing) or upgrade to one of our featured salads.

Spinach & Mushroom Salad

Tender spinach with mushrooms marinated in tarragon vinaigrette, topped with croutons and fresh grated Parmesan cheese. \$5.95

Romaine & Blue Salad

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

Sterling Beef*

Pan seared ten-ounce Choice Angus New York Strip Steak, with Madeira mushroom cream sauce, Dairyland cheese potato, and fresh green beans, 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. \$37.95

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 pea pods sauteed with lemon and mint, 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*

Pan roasted lamb rib chops with mushrooms and onions in lamb demi glace, 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 green beans, 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 pea pods sauteed with lemon and mint, honors Aldo Leopold, Wisconsin's champion naturalist. \$22.95

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