Please Call (608) 273-4900 for Reservations Credit Card Required

Easter Brunch at Quivey's Grove Stone House Menu

Sunday, April 20th 11am - 3pm

Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle Please allow 1 ½ hours table time for all reservations

Lamb Rib Chop rack of lamb marinated in olive oil, garlic, lemon, and rosemary, pan roasted and sliced into chops, with a mint and lamb demi, potatoes smashed with garlic butter, cream, and herbs, served with fresh asparagus. \$29.95

Applewood Smoked Ham sliced and served with maple mustard sauce, potatoes smashed with garlic butter, cream, and fresh herbs, with honey glazed carrots. \$24.95

Beef Popover sauteed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey glazed carrots. \$26.95

Salmon pan roasted filet, served with ginger lime butter sauce, Parmesan potato, and fresh asparagus. \$25.95

Stuffed Mushroom (v) marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots. \$23.95

Chicken and Waffles buttermilk fried chicken breast with hot honey sauce, on Belgian waffle with honey butter, served with fresh fruit. \$23.95

Quivey's Biscuit Benedict buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$24.95

Omelette (v) fluffy three egg omlette, filled with broccoli and cheddar cheese, topped wth aged cheddar sauce, served with oven roasted potatoes. \$23.95 Add diced ham \$2.00

(v) vegetarian

Children less than fourteen. Served with fresh applesauce. French Toast with cinnamon, honey butter, and bacon. \$11.95 Scambled egg with applewood bacon. \$11.95

Desserts - \$9.25

Chocolate Steam Pudding - with Ellies's Mom's sauce.

Apple Crisp - with vanilla ice cream.

Turtle Pie - caramel and pecans over flaky crust, topped with chocolate bavarian cream.

Please Call (608) 273-4900 for Reservations Credit Card Required

Easter Brunch at Quivey's Grove Stable Grill Menu

Sunday, April 20th 10am – 2pm

Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle

Chicken and Waffles buttermilk fried chicken breast with hot honey sauce, on Belgian waffle with honey butter, served with fresh fruit. \$23.95

Quivey's Biscuit Benedict buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$24.95

Cheddar & Broccoli Quiche (v) on a potato crust, topped with aged cheddar cheese sauce, and served with fresh asparagus. \$23.95

French Toast with honey butter and cinnamon sugar, sauteed apples and Applewood smoked bacon. \$20.95

Pork Schnitzel panko crusted pork loin with mushroom gravy, potatoes smashed with garlic butter, cream, and fresh herbs, with honey glazed carrots. \$24.95

Applewood Smoked Ham sliced and served with maple mustard sauce, potatoes smashed with garlic butter, cream, and fresh herbs, with honey glazed carrots. \$24.95

Beef Popover sauteed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey glazed carrots. \$26.95

Salmon grilled filet, served with ginger lime butter sauce, Parmesan potato & fresh asparagus. \$25.95 (v) vegetarian

Children less than fourteen. Served with fresh applesauce.

French Toast with cinnamon, honey butter, and bacon. \$11.95 Scambled egg with applewood bacon. \$11.95

Desserts - \$9.25

Chocolate Steam Pudding - with Ellies's Mom's sauce.

Apple Crisp - with vanilla ice cream.

Turtle Pie - caramel and pecans over flaky crust, topped with chocolate bavarian cream.