

Quivey's Grove: good food at historic site

Cross your fingers, food fans: it looks like Madison has another fine restaurant. If Quivey's Grove, 6281 Veshitt Road, maintains the quality of its first few weeks of existence, we're all in luck.

From the outside, Quivey's Grove looks like the perfect place to take out-of-town visitors — and it is. The location is an historic, 124-year-old stone arm house set in the middle of a grassy landscaped three-acre yard.

Owner Joe Garton, who purchased the building from William and Margo Kaskow, hired architect Arlan Kay to supervise conversion of the house into a restaurant and tavern. Kay's credentials for the task were well established by the excellent restoration and renovation work he did for another Madison dining landmark, the Fess Hotel.

At Quivey's Grove — named for a

Diner's Scorecard

19th-century Madison watering hole on Highway M that was run by William Quivey — the tavern and restaurant are in separate buildings. The Stable Tap, a three-tiered bar area done in rough-hewn planking, is located in an old stable at the rear of the property. It's linked to the main house by a walkway — or for the adventurous and/or romantics among us, a subterranean tunnel that leads past the wine cellar.

The restaurant, capable of seating 100 in five dining rooms — three upstairs, two down — is in the main

house. The interior has been lovingly restored, furnished and decorated with handsome simplicity: plain, pale walls adorned with antique quilts, period prints and fine wood furniture. My only criticism is that the thick stone walls, high ceilings and polished hardwood floors tend to turn the dining areas into reverberating sound chambers that magnify every clink of your neighbor's fork and occasionally make conversation difficult.

The food matches the decor: simple and wholesome fare, the kind Wisconsin settlers might have served company. Dinner entrees include a garden casserole, \$4.50; Swedish meatballs and noodles, \$5.25; pork ribs, \$6.75; pork roast, \$7.95; lamb shank, \$8.95; and steak with cream sauce, \$9.50 to \$12.50. Daily specials are also offered, and each dinner includes soup or salad and muffins or

popovers.

A companion and I recently tried both the steak and cream sauce and the roast pork dinners. We found them quite good. The small steak was thick and cooked to order; the cream sauce delicately reminiscent of a mild sauce Bearnaise. The roast pork was slightly dry, but also featured a light cream sauce that was quite good and countered the dryness. Chunky homemade applesauce and mild red cabbage complemented the meat admirably.

Before dinner, we thoroughly enjoyed the cheddar cheese-beer soup, which contained large chunks of sausage, and strawberry muffins that had proved so popular that our waitress brought us an extra one without being asked.

We were disappointed, however, by the appetizer of Wisconsin sausage: \$1.75 is pretty steep for a saucer-sized

plate containing half-a-dozen crackers and a few slices of sausage and brunschwiler. Other appetizers include Wisconsin cheese, \$1.50; smoked pheasant, \$2.75; and smoked trout, \$2.25. Portions simply have to be bigger to make it worthwhile, however.

I also enjoyed a recent luncheon at Quivey's Grove, when three of us chose to sample the rouladen (German rolled meat) and rice, \$5.95, and two of the daily specials, a popover filled with chicken and mushrooms, \$4.95, and sautéed chicken livers, also \$4.95. The rouladen and chicken popover were quite good, although rather bland; the chicken livers were simply excellent.

Other luncheon offerings include soup, \$1.50; a salad sampler, \$3.95; chicken and dumplings, \$4.25; and steak sandwich, \$5.95.

Quivey's Grove prices seem reasonable for dinner, considering the type of restaurant it is; the lunch tabs are a little high for anyone contemplating regular visits. On both visits, the service was excellent.

Quivey's Grove is open for lunch from 11:30 a.m. to 2:30 p.m. Monday through Saturday. Dinner is served from 5:30 to 9 p.m. Monday through Thursday, and from 5:30 to 10:30 p.m. Fridays and Saturdays. Sunday

brunch is served from 10:30 a.m. to 2:30 p.m.

It's a pleasure to see a lovely old building utilized for public enjoyment, and an equal pleasure to find a restaurant where the food measures up to the surroundings.

— By Sunny Schubert

Recently reviewed:

Supernat Gallery and Cafe, 638 State St. A little hard to find, but this eatery with a new set of photographs on the walls monthly is worth the search. The cafe offers a long list of sandwiches, homemade soups, salads and a daily quiche that makes it a delightful place for lunch. Supernat also is open four nights a week, with only one entree served nightly.

Country Life Vegetarian Restaurant, 2465 Perry St. Hard-core vegetarianism is practiced here. You may not appreciate tofu, but sandwiches are satisfying, most popular being the SUN-burger. The two house favorites for dinner are sautéed seasonal vegetables and "harvested dry roast," nuts and grains with herb and vegetable seasoning that is baked meat-loaf style. Hours are 7 to 8:30 p.m. Sunday and 4:30 to 8:30 p.m. Monday through Thursday.

Lombardino's, 2500 University Ave. Everything's homemade here except the ravioli. Pasta dinners range from spaghetti, meatballs, shells with meat sauce or meatballs, to pasta with chicken livers and mushrooms. Several hemlock dishes are served to the appetizer level. Lombardino also serves a mean pizza. Open for lunch and dinner.

Radio

Religion

8:15 a.m. — Christ Presbyterian Church (WTSO): Sermon by the Rev. T. Stewart Coffman.

9 a.m. — Bethel Lutheran Church (WIBA): "Living Our Heritage" by

11 a.m. — Bethany Evangelical Free Church (WNWC-FM): Sermon by the Rev. Russell Hamilton.

Music

6 a.m. — Sunday Morning

(WERN): Duets sung by Elisabeth Soderstrom and Kerstin Meyer.

1 p.m. — International Concert Hall (WERN): Beethoven: Egmont Overture, Op. 84; Brahms: Violin Concerto; Beethoven: Symphony No. 3, Op. 55.

D.H. Lawrence's "Sons and Lovers," Paul Morel is in one of his happiest periods. He is elated by his love for the beautiful Clara and is planning to introduce her to his mother.

9 p.m. — Interview (WMAD-FM): First of four interviews with Pink

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