THE QUINCY EXCHANGE

DINNER
1.21.21

SERVICE INCLUDED

The Quincy Exchange is a SERVICE INCLUDED establishment.

That means that the price you see on the menu is the price you pay at the end of your visit (plus tax, of course).

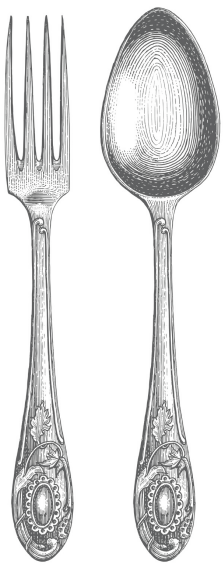
TIPPING IS ABSOLUTELY NOT REQUIRED OR EXPECTED, AND IS ACTIVELY DISCOURAGED.

The SERVICE INCLUDED model allows us to pay ALL of our staff a competitive and livable wage, offer health benefits, and compensate our entire team for their contribution to your experience with us, not just the server or bartender that you may be accustomed to tipping.

Thank you for dining with us and helping to make this adventure a success.

WHY QUINCY EXCHANGE?

Honoring the rich history of Corning, NY- the bistro is named after the Quincy Wellington bank that once occupied the first floor of this historic building.



SNACKING & SHARING

WARM BREAD • 8
Warm Ciabatta Bread with Lemon-Garlic Butter

OLIVES *Orange Zest & Rosemary • 7*

SWEET & SPICY PISTACHIOS *Cumin & Salt • 7*

PORK RINDS *Chili Oil, Chevré, Chives • 12*

HUMMUS • 9
Olive Oil, Crispy Capers, Guajillo, Warm Pita

CHEESE BOARD • 24
Selection of 3 cheeses (2 oz/ea)
Crostini, Jam & Marcona Almonds

CHARCUTERIE BOARD • 19
Dried Chorizo, Lomo Serrano, Salchichón
Mustard, B&B Pickles, Crostini

FRENCH ONION SOUP • 9
Roasted Bread, Gruyère, Cheese Curds
+ Amontillado Sherry (3 oz) • 9

BUTCHER'S TARTAR • 18
Beef, Grilled Sourdough, Garnishes

CHARRED KALE • 12
Fried Duck Egg, Chili Flake

LIGHTLY CURED HAMACHI • 17
Shio Koji, Mandarin, Chili Oil

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Oil, Curry Aioli

SHELDRAKE POINT BAKED BRIE (for 2) • 36
Amazing Grains Puffed Pastry, Bourbon Jam, Pear & Fennel Salad (20 min)

OYSTERS & SUCH

BEAVERTAILS- RI • *3.50/ea*

MALPEQUE- PEI• *4.25/ea*

SHRIMP COCKTAIL *w/Caper Cocktail* • 14
CRAB DEVILED EGG (2 piece) • 6
AMERICAN STURGEON CAVIAR DEVILED EGG (2 *piece*) • 18

SALADS

CHICORIES & CRANBERRIES
Radicchio, Endive, Cranberry, Hemp Seeds, Candied Onion • 14

KALE CAESAR
Tender Winter Kale, House Caesar Dressing, Hot Garlicky Croutons, Grana padano • 13

THE QUINCY SALAD
Pears, Cashews, Blue Cheese, Sherry & Date Dressing • 12

ADD:
Herbed Chicken Breast • 10
Seared Steak (5 oz) • 13
Lemon-Garlic-Parsley Shrimp (5 ea) • 14

PASTA

GIRELLE
Pumpkin, Sage, Hazelnut, Blue Cheese • 12/20

CASARECCE
Squid Ink, Squid, Fennel, Onion, Garlic • 13/24

MALFADINE
Lamb, Tomato, Chili, Mint, Bianco Sardo • 14/26

LARGE PLATES

WHOLE ROASTED CAULIFLOWER *Chilled Quinoa Salad, Curry Aioli, Apricot Purée, Dukkah* • 26

SKATE WING MEUNIÈRE *Capers, Lemon, Butter, Tomato Gratin, Maitre D' Potatoes* • 28

COQ AU VIN BLANC *Mushrooms, Bacon, Pearl Onions, Maitre D' Potatoes* • 28

DUCK CASSOULET *Duck Confit, Cannellini Beans, House Sausage, Herbed Bread Crumbs* • 32

QUINCY BURGER *Gruyère & Cheese Curds, Tomato, Butter Lettuce, Secret Sauce, B&B Pickles, Herbed Fries OR Salad* • 18

STEAK FRITES *Hanger Steak (10 oz), Herbed Fries* • 32
** ADD: Blue Cheese - Maitre D' Butter - Au Poivre - Caramelized Onions - Truffle Mayo • +3 each*

SIDES & SUCH

HERBED FRIES • 8

SIDE SALAD • 7

BUTTERED SPAGHETTI • 6

SPICED QUINOA • 7

SWEET & SOUR BROCCOLI • 9

MASHED MAITRE D' POTATOES • 6

NOTE: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

COCKTAILS

CLASSICS

PAPA DOBLE • 16
Rum, Maraschino, Grapefruit, Lime

SIDE CAR • 16
Cognac, Cointreau, Lemon

OLD PAL • 12
Rye, Noilly Prat, Campari

ONE TO ONE DIRTY • 12
Vodka or Gin, Noilly Prat, Anchovy-Olive Brine

CORPSE REVIVER #2 • 12
Street Pumas Gin, Giffard Orange, Lillet Blanc

JUNGLE BIRD • 14
Indian Rum, Barbados Rum, Campari, Lime, Pineapple

QUINCY DAIQUIRI • 12
Uruapan, Hamilton Dark, Smith & Cross, Lime, Sugar

INNOVATIONS

UPDATED LAST WORD • 16
Mezcal, Maraschino, Green Chartreuse, Lime

THE WELLINGTON • 12
Bourbon, Date Syrup, Black Walnut, Angostura

PATTERSON INN • 12
Gin, Earl Grey Syrup, Strega, Lemon, Sparkling Water

CRYSTAL CITY • 15
Ardbeg Scotch, Fino, Benedictine, Orange Bitters

TRADE WINDS • 15
Amontillado Sherry, Dark Rum, Kronan Swedish Punsch, Angostura

DRAFT

NARRAGANSETT • 6
Lager 16oz

F.L.X. CULTURE HOUSE
'Standard' IPA 16oz • 9

GOOSE ISLAND
'Juliet' Sour 12oz • 11

LINDEMAN'S
Framboise 12oz • 11

F.L.X. CULTURE HOUSE
'Winter Nights' Stout 12oz • 11

VICTORY BREWING
'Java Latte' Stout 12oz • 7

KITE & STRING CIDER
Northern Spy 16oz • 7

PACKAGE

Bitburger, Pilsner, Germany- 16.9oz • 6
Industrial Arts Brewing, "Metric", Pilsner, NY- 16oz • 10
Weihenstephaner, Hefeweissbier, Germany- 11.2oz • 7
Avery, "Lilikoi I Kepolo", Wheat Beer, CO- 12oz • 7
Brasserie Dupont, Saison, Belgium- 11.02oz • 10
Alchemist, "Heady Topper" IPA, VT- 16oz Can • 11
Civil Society, "Fresh", IPA, FL- 16oz Can • 13
Rochefort, "#10," Trappist Ale, Belgium- 11.2oz Bottle • 14
Victory, Kirsch Gose, PA- 12oz Can • 7
Founders, "CBS", Barrel Aged Stout 2019, MI (355ml) • 13

WINES BY THE GLASS

BUBBLES

JAUME SIERRA, MACABEO/XAREL-LO, "CRISTALINO", CAVA, SPAIN NV • 10
BISSON, PROSECCO, "TREVIGNIANA", VENETO, ITALY 2019 • 13
DIEBOLT-VALLOIS, CHARDONNAY, CRAMANT- GRAND CRU, CHAMPAGNE, FR NV • 19

APERITIFS & FORTIFIED

CAPERITIF, CHENIN BLANC, "KAAPSE DIEF", SOUTH AFRICA NV • 16

GONZALEZ BYASS- TIO PEPE, PALOMINO, FINO, JEREZ, SPAIN NV• 14

LUSTAU 'LOS ARCOS' AMONTILLADO, JEREZ, SPAIN NV • 12

LUSTAU, PALOMINO, OLOROSO, "DON NUNO", JEREZ, SPAIN NV • 15

ROSÉ

SCHLOSS GOBELSBURG, ZWEIGELT + 'CISTERCIEN' KAMPTAL, AUSTRIA 2017 • 9

WHITE WINE

JULIEN BRAUD, MELON, "40 OZ WHITE," LOIRE, FRANCE 2016 • 11
HOFER, GRUNER VELTLINER, KIRCHLISSEN,NIEDEROSTERREICH, AUSTRIA 2015 • 11
HERMANN J. WIEMER, RIESLING, SEMI-DRY, FINGER LAKES 2019 • 13
MOUNT RILEY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2019 • 10
NINE-FOUR WINES, CHARDONNAY, FINGER LAKES 2018 • 13
KUMEU RIVER, CHARDONNAY, "VILLAGE", NEW ZEALAND 2017 • 15

RED WINE

COUDERT, GAMAY 'CUVEE CHRISTIE' FLEURIE, BEAUJOLAIS, FR 2019 • 14
ELEMENT WINERY, PINOT/CAB, "CAN'T STOP/WON'T STOP" FLX 2016 • 14
GOTHIC, PINOT NOIR, 'NEVERMORE' WILLAMETTE VALLEY, OR 2014 • 16
BREZZA, NEBBIOLO, LANGHE, PIEDMONT, ITALY 2019 • 15
DOMAINE PELAQUIE, GRENACHE +, COTES-DU-RHONE, FRANCE 2018 • 13
WEINERT, MALBEC 'CARRASCAL,' MENDOZA, ARGENTINA 2015 • 13

FROM THE DEEP CELLAR

EGON MULLER, RIESLING, SPATLESE, SCHARZHOFBERGER, MOSEL, GERMANY 1985 • 135

DOMAINE DE MONPERTUIS, CHATENEAUF DU PAPE, FRANCE 1989 • 35

GAJA I FAGIANI D'ORO, NEBBIOLO, BARBARESCO, ITALY 1975 • 66

MISCELLANY

COFFEE, TEA, ESPRESSO

GIMME! COFFEE • 3
(Regular/Decaf)

ESPRESSO • 4

LATTE • 6

CAPPUCCINO • 6

HOT TEA • 3
-- Numi Tea --
Mint, Black, Green, Earl Grey, Chamomile, White, Pu-Erh

SOFT DRINKS

FIZZ SODA • 3
Cola, Diet, Orange, Ginger Ale

ICED TEA • 4

SARATOGA SPARKLING WATER
12 oz • 3 24 oz • 6

SARATOGA SPARKLING WATER
24 oz • 6

FULKERSON GRAPE JUICE • 4
Concord OR Niagara

FRESH SQUEEZED JUICE
Orange Juice • 6
Carrot-Pineapple-Ginger • 8
Beet-Lemon-Green Apple • 8