



THE QUINCY EXCHANGE

BRUNCH
WINTER 2021

SNACKING & SHARING

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.



WARM BREAD
Ciabatta Bread with Lemon-Garlic Butter • 8

HUSH PUPPIES (6 ea) *Spicy Remoulade* • 9

CHEESY CORN CASSEROLE • 8
Herbs, Cheese Curds (15 min)

MONKEY BREAD SKILLET • 16
*Croissant, Cinnamon Sugar, Brown Butter
Caramel, Happiness (20 min)*

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

FRENCH ONION SOUP • 9
*Roasted Bread, Gruyere, Cheese Curds
+ Amontillado Sherry (30z)* • 9

AVOCADO TOAST • 10
*Toasted Sourdough, Avocado, Guajillo
+ Poached Duck Egg* • 3

DUCK EGG CARBONARA • 10/19
*Smoked Pork, Black Pepper,
10 Month Aged Grana Padano*

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Oil, Curry Aioli

CURED SALMON PLATTER • 14
*Citrus & Juniper Cured Salmon, Capers,
Chopped Egg, Toasted Sourdough,
Crème Fraiche, Herbs*

OYSTERS & SUCH

SAVAGE BLONDES- PEI • 4/EA

MALPEQUE- PEI • 4.25/EA

SHRIMP COCKTAIL W/CAPER COCKTAIL • 14

CRAB DEVEILED EGG (2 piece) • 6.

CAVIAR DEVEILED EGG (2 piece) • 18

SEAFOOD PLATTER • 26

Crab Deviled Eggs (2) , Chilled Shrimp (5) Cured Salmon, Lobster Salad

EGG PLATES

OMELETTE

Duck Eggs, Butternut, Chives, Chèvre, Green Salad w/House Sherry-Date Vinaigrette • 16

CRAB BENEDICT

Crab Salad, Toasted English Muffin, Two Poached Duck Eggs, Hollandaise, Green Salad • 19

SCRAPPLE HASH

Veal, Beef, & Pork, Smoked Tomato, Two Poached Duck Eggs, Toasted Sourdough, Green Salad • 16

SHRIMP & GRITS

Garlic Butter, Cheesy Grits, White Wine, Two Poached Duck Eggs • 22

STEAK & EGGS

Hanger Steak (10 oz), Two Duck Eggs Over Easy, Salt & Pepper Fries, Chimichuri • 32

SAVORY

LOBSTER ROLL

*NE Style Buttered Roll, Hollandaise,
Green Salad* • 34

WHOLE ROASTED CAULIFLOWER

*Spiced Quinoa (chilled), Curry Aioli,
Apricot Purée, Dukkah* • 26

THE QUINCY SALAD

*Pears, Cashews, Blue Cheese,
Sherry & Date Dressing* • 12

ADD: *Herbed Chicken Breast (6 oz)* • 10

Seared Steak (5 oz) • 13

Lemon-Garlic-Parsley Shrimp (5 ea) • 14

QUINCY BURGER

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

SWEET

STUFFED FRENCH TOAST

*Orange Jam, Chèvre, NYS Maple Syrup,
Powdered Sugar* • 15

CHOCOLATE CHIP PANCAKES

Butter & NYS Maple Syrup • 14

HOUSE-MADE YOGURT

Date Granola • 12

BLOODY MARY

Street Pumas Vodka
Roasted Tomato
Anchovy Olive
Lemon

• 12

QUINCY MIMOSA

Cava
Fresh OJ
Dry Curaçao

• 15

SIDES

CHEESY GRITS • 9

TWO EGGS Any Style • 6

SIDE SALAD • 7

GRILLED SOURDOUGH • 5

BACON • 6

GRANOLA • 6

PANCAKES (2x) • 6

SALT & PEPPER FRIES • 8

SCRAPPLE HASH • 8

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, Elderflower, Carrot-Pineapple-Ginger, 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

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, 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, KIRCHLISSSEN,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

ZUCCARDI, MALBEC, SERIE A, MENDOZA, ARGENTINA 2019 • 13

GLENELLY, CAB. SAV +, "ESTATE RESERVE," STELLENBOSCH, SA 2013 • 15

FROM THE DEEP CELLAR

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

DOMAINE DE MONPERTUIS, CHATEAUNEUF 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 COCOA • 6

HOT TEA • 3

-- Kilogram Tea (organic) --

GREEN : Emerald Spring - Jasmin

OOLONG: Iron Goddess of Mercy -

BLACK: Yunnan Purple - Earl Grey

TISANE: Chamomile - Rose-hips

SOFT DRINKS

FIZZ SODA • 3

Cola, Diet, Orange, Ginger Ale

ICED TEA • 4

SARATOGA SPARKLING WATER

12 oz • 3 24 oz • 6

SARATOGA STILL WATER

24 oz • 6

FULKERSON GRAPE JUICE • 4

Concord OR Niagara

FRESH SQUEEZED JUICE

Orange Juice • 6

Daily ASK FOR DETAILS • 6