



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

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

CURED SALMON PLATTER • 15
*Citrus & Juniper Cured Salmon, Capers,
Chopped Egg, Toasted Sourdough,
Crème Fraiche, Herbs*

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

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

OYSTERS & SUCH

BEAVER TAILS- RI • 3.5/ea

SHRIMP COCKTAIL w/Caper Cocktail Sauce • 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
Brown Butter 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

GRILLED SOURDOUGH • 5

BACON • 6

PANCAKES (2x) • 6

SALT & PEPPER FRIES • 8

SIDE SALAD • 7

GRANOLA • 6

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
Civil Society, "Fresh", IPA, FL-	16oz Can • 13
Rocheftort, "#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	
VALDESPINO, PALOMINO, AMONTILLADO, "TIO DIEGO" MACHARNUDO ALTO, JEREZ, SPAIN, NV • 14	

ROSÉ	
SCHLOSS GOBELSBURG, ZWEIGELT + 'CISTERCIEN' KAMPTAL, AUSTRIA 2017 • 9	
WHITE WINE	
JULIEN BRAUD, MELON, "40 OZ WHITE," LOIRE, FRANCE 2016 • 11	
NIKOLAIHOF, GRUNER VELTLINER, "ZWICKL", WACHAU, AUSTRIA 2017 • 11	
HERMANN J. WIEMER, RIESLING, SEMI-DRY, FINGER LAKES, USA 2019 • 13	
MOUNT RILEY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2019 • 10	
NINE-FOUR WINES, CHARDONNAY, FINGER LAKES, USA 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	
DOMAINE LA MANARINE, GRENACHE, RHONE, FRANCE 2019 • 13	
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	SOFT DRINKS
GIMME! COFFEE • 3 (Regular/Decaf)	FIZZ SODA • 4 Cola, Diet, Orange, Ginger Ale
ESPRESSO • 4	ICED TEA • 4
LATTE • 6	SARATOGA SPARKLING WATER 12 oz • 4 24 oz • 6.50
CAPPUCCINO • 6	SARATOGA STILL WATER 24 oz • 6.50
HOT COCOA • 6	FULKERSON GRAPE JUICE • 4 Concord OR Niagara
HOT TEA • 4 -- Kilogram Tea (organic) -- GREEN : Emerald Spring - Jasmin OOLONG: Iron Goddess of Mercy - BLACK: Yunnan Purple - Earl Grey TISANE: Chamomile - Rose-hips	FRESH SQUEEZED JUICE (6 oz) Orange Juice • 6 DAILY Ask for Details • 8