



# 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.



3.204.3.21-21

WARM BREAD  
Warm Whole Grain Bread, Duck Schmaltz • 9

HUSH PUPPIES (6 ea)  
Spicy Remoulade, Cheese Curds, Chives • 12

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 Crispies, Curry Aioli

CAULIFLOWER TABOULI • 15  
Parsley Aioli, Apricot, Black Garlic

### OYSTERS & SUCH

WELLFLEET, MA • 4.25/ea. MALPEQUE, PEI • 4.25/ea. SUN HOLLOW, WA • 4.75/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, Roasted Tomato, Mushroom, Gruyere, Herbs, Green Salad w/Sherry-Date Vinaigrette • 18

#### 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 • 18

#### SHRIMP & GRITS

Garlic Butter, Cheesy Grits, White Wine, Two Poached Duck Eggs • 24

#### STEAK & EGGS

Hanger Steak (10 oz), Two Duck Eggs Over Easy, Salt & Pepper Fries, Chimichuri • 33

### SAVORY

#### LOBSTER ROLL

NE Style Buttered Roll, Hollandaise,  
Green Salad • 34

#### SPICED ROASTED CARROT

Farro, Wakame, Dahl, Nutritional Yeast • 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

Gruyere & Cheese Curds, Mushrooms, Lettuce,  
Fries OR Salad • 19

### 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

SIDE SALAD • 7

GRILLED SOURDOUGH • 5

BACON • 6

GRANOLA • 6

PANCAKES (2x) • 8

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

Brandy de Jerez, Dry Curacao, Lemon
- OLD PAL • 12

Rye, Noilly Prat Extra Dry, Campari
- ONE TO ONE DIRTY • 12

Vodka or Gin, Noilly Prat Extra Dry, Anchovy-Olive Brine
- CORPSE REVIVER #2 • 12

Street Pumas Gin, Dry Curacao Lillet Blanc, Lemon, Absinthe
- JUNGLE BIRD • 14

Jamaican Rum, Barbados Rum, Campari, Lime, Pineapple
- QUINCY DAIQUIRI • 12

Mexican Rum, Jamaican Rums, Lime, Sugar

- ## INNOVATIONS
- UPDATED LAST WORD • 16

Mezcal, Maraschino, Green Chartreuse, Lime
- THE WELLINGTON • 12

Bourbon, Date Syrup, A.P.P Bitters
- PATTERSON INN • 12

Street Pumas Gin, Strega, Earl Grey Syrup, Lemon, Sparkling Water
- CRYSTAL CITY • 17

Laphroaig, Benedictine, Fino Sherry, Carrot-Pineapple-Ginger Juice, Elderflower Syrup, Nutmeg
- TRADE WINDS • 15

Amontillado Sherry, Smith & Cross, Kronan Swedish Punsch, Angostura Bitters

- ## DRAFT
- NARRAGANSETT • 6

Lager 16oz
- F.L.X. CULTURE HOUSE

’Standard’ IPA 16oz • 9
- GOOSE ISLAND

’Juliet’ Sour 10oz • 9
- LINDEMAN’S

Framboise 10oz • 10
- F.L.X. CULTURE HOUSE

’Winter Nights’ Stout 10oz • 11
- VICTORY BREWING

’Java Latte’ Stout 16oz • 8
- KITE & STRING CIDER

Northern Spy 10oz • 7

- ## PACKAGE
- Bitburger, Pilsner, Germany- 16.9oz • 6

Weihenstephaner, Hefeweissbier, Germany- 11.2oz • 7

Avery, ”Lilikoi I Kepolo”, Wheat Beer, CO- 12oz • 7

Brasserie Dupont, Saison, Belgium- 11.02oz • 10

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

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

MISCELLANY

COFFEE, TEA, ESPRESSO

GIMME! COFFEE • 3  
(Regular/Decaf)

ESPRESSO • 4  
LATTE • 6  
CAPPUCCINO • 6

HOT COCOA • 6

HOT TEA • 4  
-- Cultured Cup --  
SILVER NEEDLES - White tea  
KIRISHIMA CHA - Organic Japanese Green  
ORIENTAL BEAUTY - Oolong tea  
GOLDEN NEEDLES - Black tea  
EARL GREY FRENCH BLUE - Organic Black tea  
STICKY RICE PU’ER, TUO CHA - Pu Erh  
MOROCCAN OASIS MINT - Tisane  
SUNSET ORANGE ROOIBOS - Tisane

SOFT DRINKS

FIZZ SODA • 4  
Cola, Diet, Orange, Ginger Ale

ICED TEA • 4

SARATOGA SPARKLING WATER  
12 oz • 4      24 oz • 6.50

SARATOGA STILL WATER  
24 oz • 6.50

FULKERSON GRAPE JUICE • 4  
Concord OR Niagara

FRESH SQUEEZED JUICE (6 oz)  
Orange Juice • 6  
DAILY Ask for Details • 8