



THE QUINCY EXCHANGE

BRUNCH
SPRING 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.



4-11-21

WARM BREAD
Warm Whole Grain Bread, Duck Schmalitz • 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 (3oz) • 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.

BLUEPOINT, LI • 4.50/ea

PATRIOTS, MA • 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 Mushrooms, Tomato, 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 • 33

SAVORY

LOBSTER ROLL

Buttered NE Style Roll, Lobster Salad • 34

SPICED ROASTED CARROT

Farro, Wakame, Dal, Nutritional Yeast • 26

THE QUINCY SALAD

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

ADD:

Chicken Breast • 10

Seared Steak (5 oz) • 13

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

THE QUINCY BURGER

Gruyere & Cheese Curds, Mushrooms, Lettuce,
Fries OR Salad • 19
+ Over Easy Duck Egg • 3
+ House Cured Bacon • 6

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

BUDWEISER

American Lager 16oz • 6

F.L.X. CULTURE HOUSE

'Standard' IPA 16oz • 9

GOOSE ISLAND

'Gillian' Sour 100z • 9

LINDEMAN'S

Framboise 100z • 10

F.L.X. CULTURE HOUSE

'Winter Nights' Stout 100z • 11

VICTORY BREWING

'Java Latte' Stout 16oz • 8

KITE & STRING CIDER

Northern Spy 100z • 7

PACKAGE

Bitburger, Pilsner, Germany- 16.90z • 6

Weihenstephaner, Hefeweissbier, Germany- 11.20z • 7

Avery, "Lilikoi I Kepolo", Wheat Beer, CO- 120z • 7

Brasserie Dupont, Saison, Belgium- 11.020z • 10

Rochefort, "#10," Trappist Ale, Belgium- 11.20z Bottle • 14

Victory, Kirsch Gose, PA- 120z 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

DOSNON, PINOT NOIR +, EXTRA BRUT, "RECOLTE BRUTE," CHAMPAGNE, FR NV • 20

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

FRESH SQUEEZED JUICE (6 oz)

Orange Juice • 6

DAILY Ask for Details • 8