

THE QUINCY EXCHANGE

DINNER
SPRING 2021

HOURS

THE QUINCY EXCHANGE

Thursday- Dinner 5-8p

Friday- Dinner 5-8p

Saturday- Brunch 11-3p

Dinner 5-8p

Sunday- Brunch 11-3p

FLX PROVISIONS

Wednesday-Sunday 12-8p

Our Private Dining Room is available for events and intimate gatherings up to 25 people. Please email melissa@flxhospitality.com with inquiries.

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 • 9

Warm Whole Grain Bread, Duck Schmalitz

OLIVES Orange Zest & Rosemary • 8

SWEET & SPICY CASHEWS • 7

Curry & Chili Salt

HUMMUS • 10

Olive Oil, Crispy Capers, Guajillo, Warm Pita

CHEESE BOARD • 24

Selection of 3 cheeses (2 oz/ea)
Crostiti, Jam & Marcona Almonds

CHARCUTERIE BOARD • 24

Bresaola, Lomo Serrano, Salchichón
Mustard, B&B Pickles, Crostiti

FRENCH ONION SOUP • 9

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

BUTCHER'S TARTARE • 18

Beef, Grilled Sourdough, Garnishes

CAULIFLOWER TABOULI • 15

Parsley Aioli, Apricot, Black Garlic

GREEN CURRY MUSSELS • 18

Green Coconut Curry - Crushed Peanuts - Crispy
Shallots-Sourdough

CORNMEAL CRUSTED CALAMARI • 17

Spicy Chili Crispies, Curry Aioli

OYSTERS & SUCH

WELLFLEET, MA • 4.25/ea

BLUEPOINT, CT • 4.50/ea

PATRIOTS, MA • 4.75/ea

SHRIMP COCKTAIL w/Caper Cocktail • 14

CRAB DEVEILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

FRISÉE LARDON SALAD

Warm Mustard and Sherry Vinaigrette, Bacon
Lardons, Poached Duck Egg • 18

KALE CAESAR

Tender Spring Kale, House Caesar Dressing, Hot
Garlicky Croutons, Grana Padano • 13

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

PASTA

GIRELLE

Charred Radicchio, Walnut, Blue Cheese, Crème Fraiche
• 12/20

SPAGHETTI

Little Neck Clams, White Wine, Garlic, Chili Flake
• 17/32

MALFADINE

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

LARGE PLATES

SPICED ROASTED CARROTS Farro, Wakame, Daal, Nutritional Yeast • 26

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

SEARED CHICKEN BREAST Green Chickpeas, Ramps, Fiddleheads, Lettuce,
Mint, Hazelnut Milk • 34

SLOW-COOKED CRISPY DUCK BREAST

Bella Bella Duck Breast (MR), Grilled Romaine, Confit Potato Salad • 38

THE QUINCY BURGER

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

STEAK FRITES Hanger Steak (10 oz), Herbed Fries • 34

* ADD: Truffle Mayo - Caramelized Onions - Blue Cheese -
Maitre D' Butter - Chimichurri • +3 each

SIDES & SUCH

HERBED FRIES • 8

SIDE SALAD • 7

BUTTERED SPAGHETTI • 8

FARRO SALAD • 7

LEMONY BROCCOLI
RABE • 9

MASHED MAITRE D'
POTATOES • 8

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
- ALHEIT, CHENIN BLANC, "CARTOLOGY," WESTERN CAPE, SA 2017 • 23

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
- JORDAN, CAB. SAUV, ALEXANDER VALLEY, SONOMA, CA 2016 • 33

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

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

BEER

- BUDWEISER
American Lager 16oz • 6
- F.L.X. CULTURE HOUSE
'Standard' IPA 16oz • 9
- GOOSE ISLAND
'Gillian' 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
- BITBURGER
Bitburger, Pilsner, 17oz (can) • 6
- WEIHENSTEHANER
Hefeweissbier- 11.2oz (can) • 7
- AVERY
"Lilikoi I Kepolo" Wheat Beer 12oz (btl) • 7
- BRASSERIE DUPONT
Saison, Belgium- 11.02oz (btl) • 10
- ROCHEFORT
"#10" Trappist Ale, Belgium 11.2oz (btl) • 14
- VICTORY
Kirsch Gose, PA- 12oz (can) • 7
- FOUNDERS
"CBS", Barrel Aged Stout 2019 MI (355ml btl) • 13