

THE QUINCY EXCHANGE

BRUNCH
SPRING 2021

SNACKING & SHARING

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.

WARM BREAD
Warm Whole Grain Bread, Duck Schmaltz • 9

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

MONKEY BREAD • 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

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Crispies, Curry Aioli

FRENCH ONION SOUP • 9
Roasted Bread, Gruyere, Cheese Curds + Amontillado Sherry (3oz) • 9

CAULIFLOWER TABOULI • 15
Parsley Aioli, Apricot, Black Garlic

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

MUSSELS • 18
Coconut Green Curry Sauce, Crushed Peanuts, Crispy Shallots, Toasted Sourdough

SPAGHETTI • 14/26
Broccoli Rabe Pesto, Ricotta, Lemon

OYSTERS & SUCH

BIG ROCK, MA • 4.25/ea SAVAGE BLONDS, PEI • 4.75/ea SUN HOLLOW, WA • 4.75/ea

ONE DOZEN OYSTERS *Chef's Selection* • 48

SEAFOOD PLATTER *Shrimp, 3 Crab Deviled Eggs, Lobster, Cured Salmon, 3 Oysters* • 39

SHRIMP COCKTAIL *w/Caper Cocktail* • 14

CRAB DEVEILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVEILED EGG (2 piece) • 18

EGG PLATES

OMELETTE
Chicken Eggs, Green Chickpeas, Roasted Mushrooms, Tomato, Gruyere, Herbs, Green Salad w/Sherry-Date Vinaigrette • 18

SHRIMP & GRITS
Cheesy Grits, Sautéed Shrimp, Two Poached Duck Eggs, Furikake • 24

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

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

SAVORY

LOBSTER ROLL
NE Style Roll, Lobster Salad, Hollandaise, Side Salad • 34

SPICED ROASTED CARROT
Farro, Hijiki, Nutritional Yeast, Daal • 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

ORANGE CARDAMOM FRENCH TOAST
Caramelized Cocoa Nibs, Bakers Butter, NYS Maple Syrup, Powdered Sugar • 18

RHUBARB PANCAKES
Bakers Butter & NYS Maple Syrup • 17

BLOODY MARY
Street Pumas Vodka, Roasted Tomato, Anchovy Olive, Lemon • 15

QUINCY MIMOSA
Cava, Fresh OJ, Dry Curaçao • 15

SIDES

CHEESY GRITS • 9

TWO EGGS *Any Style* • 6

SIDE SALAD • 8

GRILLED SOURDOUGH • 5

BACON • 6

GRANOLA • 6

PANCAKES (2x) • 8

HERBED FRIES • 8

SCRAPPLE HASH • 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

- RED TAIL RIDGE, CABERNET FRANC, ROSE, FINGER LAKES 2019 • 11

WHITE WINE

- JULIEN BRAUD, MELON, "40 OZ WHITE," LOIRE, FRANCE 2016 • 10
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
FULKERSON GRAPE JUICE • 4
Concord, Niagara
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 • 14
Rye, Noilly Prat Extra Dry, Campari
ONE TO ONE DIRTY • 14
Vodka or Gin, Noilly Prat Extra Dry, Anchovy-Olive Brine
CORPSE REVIVER #2 • 15
Street Pumas Gin, Dry Curacao Lillet Blanc, Lemon, Absinthe
JUNGLE BIRD • 15
Jamaican Rum, Barbados Rum, Campari, Lime, Pineapple
QUINCY DAIQUIRI • 14
Mexican Rum, Jamaican Rums, Lime, Sugar

INNOVATIONS

- UPDATED LAST WORD • 16
Mezcal, Maraschino, Green Chartreuse, Lime
THE WELLINGTON • 14
Bourbon, Date Syrup, A.P.P Bitters
PATTERSON INN • 14
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
Smith & Cross Rum, Amontillado Sherry, Kronan Swedish Punsch, Angostura Bitters

BEER

- BUDWEISER
American Lager 16oz • 5
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
WEIHENSTEPHANER
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