

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, Smashed Avocado, Spicy Chili Crispies + Poached Duck Egg • 3

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

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

OYSTERS & SUCH

WILD MAINE BELON • 4.75/ea

WASHINGTON KUMAMOTO • 5.75/ea

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, Asparagus, 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 • 22

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

DOM. DES BILLARDS, GAMAY, SAINT-AMOUR, BEAUJOLAIS, FRANCE 201 • 10
 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 • 6
-- 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

FIZ 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
 FIDDLEHEAD BREWING CO.
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
 WEIHENSTEPHANER
Hefeweissbier- 11.20z (btl) • 7
 AVERY
"Lilikoi I Kepolo" Wheat Beer 120z (can) • 7
 BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10
 ROCHEFORT
"#10" Trappist Ale, Belgium 11.20z (btl) • 14
 VICTORY
Kirsch Gose, PA- 120z (can) • 7
 FOUNDERS
"CBS", Barrel Aged Stout 2019 MI (120z btl) • 13