

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 Schmaltz

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)
Crostini, Jam & Marcona Almonds

CHARCUTERIE BOARD • 24

Chorizo, Lomo Serrano, Salchichón
Mustard, B&B Pickles, Crostini

FRENCH ONION SOUP • 9

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

CAULIFLOWER TABOULI • 15

Parsley Aioli, Apricot, Black Garlic

PEI MUSSELS • 18

Coconut Green Curry Sauce,
Peanuts, Shallots, Sourdough

CORNMEAL CRUSTED CALAMARI • 17

Spicy Chili Crispies, Curry Aioli

LIGHTLY COOKED ASPARAGUS • 18

Warm Burrata, House Canadian Bacon,
Lemon Capers

OYSTERS & SUCH

WILD MAINE BELON • 4.75/ea.

SAVAGE BLONDES, PEI • 4.25/ea

SUN HOLLOW, WA • 5.25/ea

SHRIMP COCKTAIL w/Caper Cocktail • 14

CRAB DEVEILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

CLASSIC CAESAR

Romaine Hearts, Caesar Dressing, Anchovies,
Warm Garlicky Croutons, Grana Padano • 14

KALE, APPLE, ALMOND

Yogurt Ginger Dressing, Hemp Hearts,
Golden Raisins • 15

THE QUINCY SALAD

Pears, Cashews, Blue Cheese,
Sherry & Date Dressing • 14

ADD:

Chicken Breast • 9

Seared Steak (5 oz) • 12

Lemon-Garlic-Parsley Shrimp (5 ea) • 13

PASTA

GIRELLE

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

CASARECCE

Broccoli Rabe Pesto, Ligurian Oil, Ricotta, Lemon
• 14/26

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, Hijiki, Nutritional Yeast, Daal • 26

FLOUNDER FILLET Koji, Nettles, Black Olive Purée, Sprouted Lentil Salad • 32

SEARED CHICKEN BREAST Foraged Spring Vegetables • 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 • 8

BUTTERED SPAGHETTI • 8

FARRO SALAD • 7

LEMONY BROCCOLI RABE • 9

SPROUTED LENTIL SALAD • 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 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 • 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 Curaçao, 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 Curaçao 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
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
 BITBURGER
Bitburger, Pilsner, 17oz (can) • 6
 WEIHENSTEPHANER
Hefeweissbier- 11.2oz (btl) • 7
 AVERY
"Lilikoi I Kepolo" Wheat Beer 12oz (can) • 7
 BRASSERIE DUPONT
Saison, Belgium- 11.2oz (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 (12oz btl) • 13