

THE QUINCY EXCHANGE

BRUNCH
SUMMER
2021

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.

DID YOU KNOW?

Tiramisu translates to 'cheer me up' in its native language Italian, and was invented in the 1960s or 70s by an unknown palette savior.

Tiramisu's popularity increased dramatically in the early 1990s after Tom Hanks' character mentioned the dish in the hit film *Sleepless in Seattle*.

SNACKING & SHARING

MONKEY BREAD • 18
*Croissant, Cinnamon Sugar, Brown Butter
Caramel, Happiness (20 min)*

WARM BREAD • 9
Warm Whole Grain Bread, Duck Schmaltz

CURED SALMON PLATTER • 15
*Citrus & Juniper Cured Salmon, Capers,
Chopped Egg, Toasted Sourdough,
Crème Fraiche, Chives*

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Crispies, Curry Aioli

ELOTES • 16
*Sweet Corn, Chipotle Mayo, Chili Crispies,
Goat Cheese, Cilantro, Crispy Shallots*

FRENCH ONION SOUP • 12
*Roasted Bread, Gruyere, Cheese Curds
+ Amontillado Sherry (30z) • 9*

HEIRLOOM TOMATOES & BURRATA • 17
*Sweet Corn, Cucumbers, Pea Shoots,
Ramp Vinegar, EVOO*

AVOCADO TOAST • 10
*Toasted Sourdough, Smashed Avocado,
Chili Oil
+ Poached Duck Egg • 3*

OYSTERS & SUCH

SAVAGE BLONDS, PEI • 4.75 BIG ROCK, MA • 4.25 BARNSTABLES, MA • 4.50

SEAFOOD PLATTER 2 Crab Deviled Eggs, 3 Chilled Shrimp,
Cured Salmon, Lobster Salad, 3 Oysters • 39

SHRIMP COCKTAIL w/Caper Cocktail • 14

CRAB DEVILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVILED EGG (2 piece) • 18

EGG PLATES

OMELETTE
*Chicken Eggs, Heirloom Tomatoes, Mushrooms, Summer Squash, Chèvre, Tarragon
Green Salad w/Sherry-Date Vinaigrette • 22*

SHRIMP & GRITS
Cheesy Grits, Sautéed Shrimp, Two Poached Duck Eggs, Furikake • 26

CRAB BENEDICT
Crab Salad, Toasted English Muffin, Two Poached Duck Eggs, Hollandaise, Green Salad • 29

STEAK & EGGS
*Hanger Steak (10 oz), Two Duck Eggs Sunny Side Up, Herbed Crispy Potatoes • 33
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • +3/ea*

SAVORY

ROASTED BABY EGGPLANT
*Tahini, Parsley Aioli, Israeli Couscous Tabouli,
Black Garlic, Pea Shoots • 26*

THE QUINCY BURGER
*Gruyere & Cheese Curds, Lettuce, Tomato -
Herbed Crispy Potatoes OR Salad • 17
+ Mushrooms • 3 / + Over Easy Duck Egg • 3
+ House Cured Bacon • 6*

CROQUE MADAME
*Egg-Dipped Sourdough, Sunny-Side Up Duck Eggs,
Canadian Bacon, Gruyere, Dijonaise • 24*

SWEET

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

BLACK-N-BLUEBERRY 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

SIDE SALAD • 8

TWO EGGS Any Style • 6

GRILLED SOURDOUGH • 5

BACON • 6

PANCAKES (2x) • 8

SAUTEED GARLICKY
SUMMER SQUASH • 8

HERBED CRISPY
POTATOES • 8

WINES BY THE GLASS

BUBBLES

JAUME SERRA, MACABEO/XAREL-LO, "CRISTALINO," CAVA, SPAIN NV • 10
BISSON, PROSECCO, "TREVIGNIANA", VENETO, ITALY 2019 • 13
COUTIER, BRUT, "CUVEE TRADITION," AMBONNAY- GRAND CRU, CHAMPAGNE, FR NV • 21

APERITIFS & FORTIFIED

CAPERITIF, CHENIN BLANC, "KAAPSE DIEF", SOUTH AFRICA NV • 16
GONZALEZ BYASS, PALOMINO, FINO, "TIO PEPE," JEREZ, SPAIN NV • 11
VALDESPINO, PALOMINO, AMONTILLADO, "TIO DIEGO"
MACHARNUDO ALTO, JEREZ, SPAIN, NV • 14

ROSÉ

CABERNET FRANC- Kelby James Russell, Finger Lakes, USA 2019 • 11

WHITE WINE

MUSCADET- Julien Braud "40 oz White" Loire, France 2016 • 10
GRUNER VELTLINER- Nikolaihof "Zwickl" Wachau, Austria 2017 • 11
RIESLING, SEMI-DRY- Hermann J. Wiemer, Finger Lakes, USA 2019 • 13
SAUVIGNON BLANC- Mount Riley, Marlborough, New Zealand 2019 • 10
CHARDONNAY- Nine-Four Wines, Finger Lakes, USA 2016 • 13
CHARDONNAY- Kumeu River "Village" New Zealand 2017 • 15
CHARDONNAY- Kistler "Les Noisetiers" Sonoma Coast, California 2019 • 27

RED WINE

GAMAY- Dom. des Billards, Saint-Amour, Beaujolais, France 2019 • 14
PINOT NOIR- Gothic 'Nevermore' Willamette Valley, OR 2014 • 16
PINOT-CAB- Element Winery, "Can't Stop/Won't Stop" FLX 2016 • 14
GRENACHE+- Domaine la Manarine, Rhone, France 2019 • 13
NEBBIOLO- Brezza, Langhe, Piedmont, Italy 2019 • 15
MALBEC- Zuccardi "Serie A," Mendoza, Argentina 2019 • 13
CABERNET SAUVIGNON+- Glenelly, "Estate Reserve" Stellenbosch, SA 2013 • 15
CABERNET SAUVIGNON- Jordan, 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

Q GINGER BEER • 4

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
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- 11.2oz (btl) • 7

BITBURGER
Pilsner, Germany- 16.9oz • 6

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