

THE QUINCY EXCHANGE

BRUNCH
SUMMER
2021

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*

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 Egg • 3*

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Crispies, Curry Aioli

OYSTERS & SUCH

TODD & ALICE, MA • 4.25 SUNSET WHARF, MA • 4.50
BIG ROCK, MA • 4.75

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

SHRIMP COCKTAIL w/Caper Cocktail • 14

CRAB DEVILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVILED EGG (2 piece) • 18

EGG PLATES

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

SHRIMP & GRITS
Cheesy Grits, Sautéed Shrimp, 2 Poached Eggs, Furikake • 26

CRAB BENEDICT
Crab Salad, Toasted English Muffin, 2 Poached Eggs, Hollandaise, Green Salad • 29

STEAK & EGGS
*Hanger Steak (10 oz), 2 Eggs Sunny Side Up, Herbed Crispy Potatoes • 33
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • + 3/ea*

BISCUITS & GRAVY
*2 Poached Eggs, Lamb Sausage Gravy, Green
Chickpeas, Cream Biscuits, Herbs • 26*

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

SAVORY

THE QUINCY SALAD
*Pears, Cashews, Blue Cheese, Sherry & Date
Dressing • 12*

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 / Over Easy Egg • 3 ea
+ House Cured Bacon • 6*

SWEET

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

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

DINNER PLAT DU JOUR

THU - SAT • 5 - 8 PM

WEEKLY SPECIALS

FRIDAY

QUINCY FISH FRY
Beer-battered haddock
served with lemon,
caper tartar,
and daily sides.

SATURDAY

PRIME RIB
12 oz. slow-cooked
prime rib served with
au jus consommé,
brown mustard,
and daily sides.

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.

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 • 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 • 4
 (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 • 5
 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 • 7
 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,
 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
 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