

THE QUINCY EXCHANGE

DINNER
SUMMER
2021

SNACKING & SHARING

JOIN US FOR BRUNCH

SAT & SUN
11AM - 3PM

Are you a savory or sweet
breakfast person?

If you like savory, you'll love our
Crab Eggs Benedict or Shrimp
and Grits.

Satisfy your sweet tooth with our
Black-N-Blueberry Pancakes or
Orange Cardamom French Toast.

For spirits lovers, kick things off
with a Bloody Mary and Quincy
Mimosa!

Check out our website for full
menu options. Reservations are
strongly recommended.

See you soon!

www.QuincyExchange.com

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.

WARM BREAD • 9
Warm Whole Grain Bread, Duck Schmaltz

OLIVES *Orange Zest & Rosemary* • 8

SWEET & SPICY CASHEWS • 7
Curry & Chili Salt

CHEESE BOARD • 24
*Selection of 3 cheeses (2 oz/ea)
Crostoni, Jam & Marcona Almonds*

CHARCUTERIE BOARD • 24
*Selection of Artisan Meats,
Mustard, House Pickles, Crostoni*

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

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

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

CORNMEAL CRUSTED CALAMARI • 17
Spicy Chili Crispies, Curry Aioli

HUMMUS • 10
Olive Oil, Crispy Capers, Guajillo, Warm Pita

OYSTERS & SUCH

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

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

SUMMER WEDGE
*Iceberg, Blueberries, Black Olive,
Smoked Pork Belly, Ginger Yogurt Dressing* • 16

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
Heirloom Tomato, Tarragon, Creme Fraiche
• 14/26

SPAGHETTI
*Little Neck Clams, White Wine, Garlic, Chili
Flake*
• 17/32

MAFALDINE
Lamb, Tomato, Chili, Mint, Bianco Sardo
• 15/28

LARGE PLATES

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

SEARED TUNA (MR)
Koji, Shaved Fennel, Summer Squash, String Beans, Black Olive, Salt Potatoes • 38

PASTURE RAISED CHICKEN BREAST
Mashed Potatoes w/Seaweed Butter, Summer Beans, Bacon, Hazelnut • 34

CRISPY DUCK BREAST
Bella Bella Duck Breast (MR), Grilled Romaine, Confit Potato Salad • 38

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

STEAK FRITES *Hanger Steak (10 oz), Herbed Crispy Potatoes* • 34
ADD: *Truffle Mayo - Caramelized Onions - Blue Cheese - Chimichurri - Maitre D' Butter* • +3/ea

SIDES & SUCH

CRISPY HERBED
POTATOES • 8

SAUTEED GARLICKY
SQUASH • 8

SIDE SALAD • 8

SWEET CHILI GLAZED
BROCCOLI • 9

BUTTERED SPAGHETTI • 8

SALT 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
FOUNDERS
"CBS", Barrel Aged Stout 2019 MI (12oz btl) • 13