

THE QUINCY EXCHANGE

DINNER
SUMMER
2021

SNACKING & SHARING

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)
Crostini, Jam & Marcona Almonds*

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

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

CORNMEAL CRUSTED CALAMARI • 19
Squid Ink Aioli, Lemon Zest, Chives

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

FRENCH ONION SOUP • 12
*Roasted Bread, Gruyere, Cheese Curds
+ Amontillado Sherry (3 oz) • 9*

OYSTERS & SUCH

TODD & ALICE, MA • 4.25 SUNSET WHARF, MA • 4.50

BIG ROCK, MA • 4.75

SHRIMP COCKTAIL w/Caper Cocktail • 15

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
*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

HERITAGE PORK CHOP
Tepache Brine, Grits, Yellow Beans, Green Chickpeas, Au Jus • 42

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

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

SIDES & SUCH

CRISPY HERBED POTATOES • 8 SIDE SALAD • 8 BUTTERED SPAGHETTI • 8
SAUTEED GARLICKY SQUASH • 8 SWEET CHILI GLAZED BROCCOLI • 9 SALT 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.

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

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 Kēpolo" 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