

THE QUINCY EXCHANGE

BRUNCH
AUTUMN
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 • 16
*Citrus & Juniper Cured Salmon, Capers,
Chopped Egg, Toasted Sourdough,
Crème Fraiche, Chives*

GIRELLE • 14/26
*Heirloom Tomato, Tarragon,
Crème Fraiche*

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

HEIRLOOM TOMATOES & BURRATA • 17
Corn, Cucumbers, EVOO

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

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

OYSTERS & SUCH

SUNSET WHARF, MA • 4.50

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

SHRIMP COCKTAIL w/Caper Cocktail • 15

CRAB DEVILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVILED EGG (2 piece) • 18

EGG PLATES

OMELETTE

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

SHRIMP & GRITS

Cheesy Grits, Sautéed Shrimp, 2 Poached Farm Eggs, Furikake • 26

CRAB BENEDICT

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

STEAK & EGGS

*Hanger Steak (10 oz), 2 Sunny Side Up Farm Eggs, Herbed Crispy Potatoes • 36
+ 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 • 14*

THE QUINCY BURGER

*Gruyere & Cheese Curds, Lettuce, Tomato
w/ Herbed Crispy Potatoes OR Salad • 17
+ Mushrooms / Over Easy Farm Egg • 3 ea
+ House Cured Bacon • 6*

ROASTED BABY EGGPLANT

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

LOBSTER ROLL • 38

*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*

SWEET

ORANGE CARDAMOM FRENCH TOAST

*Caramelized Cocoa Nibs, Bakers Butter,
NYS Maple Syrup • 18*

PANCAKES w/SEASONAL FRUIT

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

GRILLED SOURDOUGH • 5

PANCAKES (2x) • 8

SAUTEED GARLICKY
SUMMER SQUASH • 8

TWO EGGS Any Style • 6

BACON • 6

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.

WINE BY THE GLASS

BUBBLES

JAUME SERRA, “CRISTALINO”, CAVA, SPAIN · 10
COUTIER “CUVEE TRADITION”, GRAND CRU CHAMPAGNE · 21
BISSON, GLERA FRIZZANTE, MARCA TREVIGIANA, VENETO, ITALY 2020 · 13

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 SAUVIGNON Rosé de Floridene, Bordeaux, France 2012 · 13

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

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
Highborn Texas Dry 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

ESPRESSO MARTINI · 15
Street Pumas Vodka, Dry Curaçao, Fernet Branca, Maple Syrup, Espresso, Nutmeg

INNOVATIONS

UPDATED LAST WORD · 16
Mezcal, Maraschino, Green Chartreuse, Lime

THE WELLINGTON · 14
Bourbon, Date Syrup, A.P.P Bitters

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

SLOOP BREWING CO.
Sauer Peach- 10oz · 8

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- 11.20z (btl) · 7

BITBURGER
Pilsner, Germany- 16.90z · 6

AVERY
“Lilikoi I Kepolo” Wheat Beer 12oz (can) · 7

BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) · 10

ROCHEFORT
“#10” Trappist Ale, Belgium 11.20z (btl) · 14

FOUNDERS
“CBS”, Barrel Aged Stout 2019 MI (12oz btl) · 13