

THE QUINCY EXCHANGE

DINNER
AUTUMN
2021

SNACKING & SHARING

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
11 AM - 3 PM

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
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

WARM BREAD • 9
Warm Whole Grain Bread, Duck Schmaltz

OLIVES Orange Zest & Rosemary • 8

SWEET & SPICY CASHEWS • 7
Curry & Chili Salt

CHEESE BOARD • 24/32
*Selection of 3 or 5 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, 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

SUNSET WHARF, MA • 4.50

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*

CLASSIC WEDGE
*Iceberg, Bleu Cheese, Cherry Tomatoes,
Herbs, Bacon • 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 • 26

WILD KING SALMON
*Pan Roasted, Koji, Shaved Fennel, Summer Squash, String Beans,
Black Olive, Salt Potatoes • 38*

HERITAGE PORK CHOP
Tepache Brine, Grits, Corn, Green Chickpeas, Au Jus • 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

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- 11.2oz (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