

BRUNCH

AUTUMN 2021

CHEF'S TABLE DINNER

Join us
SAT. OCTOBER 16th
&
SAT. NOVEMBER 20th
for a Maillard Club
sneak peak!

This multi-course
free-form meal will be
prepared by Chef
Christopher Bates!

THE *Maillard* CLUB

Our six seat Chef's
Counter puts you
practically in the kitchen
with full view of the
wood fired grill and the
Chef's preparations.

Inspired by the Japanese
Omakase experience,
this is a truly interactive
evening. The team will
delight you with
spontaneous small dishes
over the course of your
visit, offering you a
complete look into our
style, the season, and the
best bites that never
quite make it
to the main menu.

Limited Seating
ASK FOR DETAILS!



2 East Market St.
607-463-8801
www.QuincyExchange.com

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*

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

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

BURRATA & HONEYNUT SQUASH • 17
Fire Roasted Squash, Sea Beans, Pistachios

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

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

OYSTERS & SUCH

SUNSET WHARF, MA • 4.50 BIG ROCK, MA • 4.25

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, Mushrooms, Spaghetti Squash, Chèvre,
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 Farm Eggs, Hollandaise, Green Salad • 29

STEAK & EGGS
*Delmonico 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 Farm 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

WEE BEE LITTLE PUMPKIN RISOTTO
*Risotto, Honeynut Squash, Pan-Fried Sage,
Parsley Aioli • 28*

ADD:
*Chicken Breast • 9
Seared Steak (5 oz) • 12
Lemon-Garlic-Parsley Shrimp (5 ea) • 13*

LOBSTER ROLL • 38
*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*

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*

SWEET

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

PANCAKES w/ CONCORD & PEACH
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

WINES 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 FRANC- *Kelby James Russell, Finger Lakes, USA 2020* · 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 2019* · 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

OLD PAL · 14
Rye, Noilly Prat Extra Dry, Campari

ONE TO ONE DIRTY · 14
*Vodka or Gin, Noilly Prat Extra Dry,
Anchovy-Olive Brine*

CHAMPS-ÉLYSÉES · 17
*Glenrose Apple Brandy, Yellow Chartreuse,
Lemon, Sugar, Angostura Bitters*

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

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