

DINNER

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!

THE QUINCY
EXCHANGE

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

SNACKING & SHARING

WARM BREAD • 9
Warm Whole Grain Bread, Duck Schmaltz

OLIVES Orange Zest & Oregano • 8

SWEET & SPICY CASHEWS • 7
Curry & Chili Salt

CHEESE BOARD • 24/32
Selection of 3 or 5 cheeses (2 oz/ea)
Crostoni, Jam & Marcona Almonds

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

LAMB KOFTA • 17
Spiced Lamb Meatballs, Whipped Tahina,
Pine Nuts, Parsley

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

WASHBURN ISLAND, MA • 4.75

BIG ROCK, MA • 4.25

SHRIMP COCKTAIL w/Caper Cocktail • 15

CRAB DEVILED EGG (2 piece) • 6

AMERICAN STURGEON CAVIAR DEVILED EGG (2 piece) • 18

SALADS

CLASSIC CAESAR
Romaine Hearts, Caesar Dressing, Anchovies,
Warm Garlicky Croutons, Grana Padano • 14

WALDORF
Apples, Walnuts, Celery, Bleu Cheese, Chicories
• 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 "AGLIO E OLIO"
Garlic, Chili Flake, Olive Oil, Bianco Sardo
• 14/26

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

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

LARGE PLATES

WEE BEE LITTLE PUMPKIN RISOTTO
Crispy Sage, Fire Roasted Squash, Parsley Aioli • 28

BLACK COD
Heirloom Grits, Hakurei Turnips, Chanterelles, Delicata • 38

HERITAGE PORK CHOP
Tepache Brine, Crispy Potatoes, Braised Red Cabbage, Au Jus • 38

BRAISED LAMB SHANK
Tomato Caper Sauce, Broccoli Rabe, Spaghetti Squash, Quinoa 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
Delmonico 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

CHILI GARLIC
BROCCOLI RABE • 9

SWEET CHILI GLAZED
SUMMER SQUASH • 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

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

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