

BRUNCH

WINTER 2021

SNACKING & SHARING

CHEF'S TABLE

Join us on Friday and Saturday evenings for an intimate dining experience.

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

THE *Maillard* CLUB

Our six seat Chef's Table puts you practically in the kitchen with full view of the wood fired grill and the Chef's preparations. Curated wine pairings are included.

Open Christmas and New Years Eve!

INQUIRE FOR RESERVATIONS!

NEW YEAR'S DAY BRUNCH!

The only thing we love more than a mimosa is Brunch on New Year's Day!

Saturday, Jan 1, 11-3p

Enjoy your Brunch favorites and splash out with caviar, oysters and Champagne!

RESERVE YOUR SEAT TODAY!

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

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

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

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

OYSTERS & SUCH

BELON, ME • 5. KUSSHI, WA • 5.25 SWEET HEART CREEK, MA • 4.50

SEAFOOD PLATTER 2 Crab Deviled Eggs, 3 Chilled Shrimp, Cured Salmon, Lobster Salad, 3 Oysters • 39.50

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, Caramelized Onions, Herbed Mushrooms, Sheldrake Brie Green Salad w/Sherry-Date Vinaigrette • 22

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

BISCUITS & GRAVY
2 Poached Farm Eggs, Lamb Sausage Gravy, Green Chickpeas, Cream Biscuits, Herbs • 26

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

STEAK & EGGS
*Delmonico (10 oz), 2 Sunny Side Up Farm Eggs, Herbed Crispy Potatoes • 36
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • + 3/ea*

SAVORY

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*

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*

HONEY-NUT SQUASH RISOTTO
Crispy Sage, Fire Roasted Squash, Parsley Aioli • 28

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

SPAGHETTI
Broccoli Rabe Pesto, Walnuts, Bianco Sardo, Garlic, EVOO • 15/28

SWEET

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

PANCAKES w/ APPLE BUTTER & THYME CRUMBLE
Bakers Butter, NYS Maple Syrup • 17

BLOODY MARY

Street Pumas Vodka, Roasted Tomato Anchovy Olive Lemon • 15

QUINCY MIMOSA

Sparkling Wine Fresh OJ Dry Curaçao • 15

SIDES

CHEESY GRITS • 9

GRILLED SOURDOUGH • 5

PANCAKES (2x) • 8

SIDE SALAD • 8

TWO EGGS Any Style • 6

BACON • 6

HERBED CRISPY POTATOES • 8

W I N E S
B Y T H E G L A S S
B U B B L E S

JAUME SERRA, “CRISTALINO”, CAVA, SPAIN · 10
BISSON, PROSECCO, MARCA TREVIGIANA, VENETO, ITALY 2020 · 13
GASTON CHIQUET, BRUT, ”TRADITION,” CHAMPAGNE, FRANCE NV · 21

A P E R I T I F S & F O R T I F I E D

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

R O S É

PINOT NOIR ROSÉ- Von Winning, Pfalz, Germany 2019 · 13

W H I T E W I N E

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 2018 · 15
CHARDONNAY- Kistler ”Les Noisetiers” Sonoma Coast, California 2019 · 27

R E D W I N E

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

M I S C E L L A N Y

C O F F E E , T E A ,
E S P R E S S O

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

S O F T D R I N K S

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
ORANGE JUICE (6 oz) · 6

FRESH SQUEEZED
GRAPEFRUIT JUICE (6 oz) · 8

PAPA DOBLE · 16
 Rum, Maraschino, Grapefruit, Lime

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

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

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

AVIATION · 16
 *Hayman’s Old Tom Gin
 Lemon Juice, Creme de Violet
 Maraschino Liqueur*

PISCO SOUR · 15
 *La Caravedo Pisco, Simple Syrup,
 Lime Juice, Egg White*

WALK THIS WAY · 16
 *Sombra Mezcal, Sfumato, Amontillado
 Sherry, Xocolatl Mole Bitters*

FULKERSON FIZZ · 14
 *Street Pumas Vodka, Fulkerson Winery
 Concord Grape Juice, Lemon,
 Sparkling Wine*

THE WELLINGTON · 15
 Bourbon, Date Syrup, A.P.P Bitters

ESPRESSO MARTINI · 16
 *Vodka, Maple Syrup, Curaçao, Fernet
 Branca, Espresso*

TRADE WINDS · 15
 *Smith & Cross Rum, Amontillado Sherry,
 Kronan Swedish Punsch, Angostura Bitters*

QUINCY DAIQUIRI · 14
 *Mexican Rum, Jamaican Rums,
 Lime, Sugar*

NY STATE SOUR · 16
 *McKenzie Bourbon, Lemon Juice, Salted
 Simple, Orange Juice, Red Wine Float*

D R Y

ERASTUS (NA) · 14
 *Seedlip Garden, Earl Grey,
 Honey, Lemon Juice, Club Soda*

HEDGE YOUR BETS (NA) · 14
 *Seedlip Spice, Grapefruit Juice,
 Lemon Juice, Orange Preserve*

B E E R

BUDWEISER
 American Lager 16oz · 5

F.L.X. CULTURE HOUSE
 ’Standard’ IPA 16oz · 9

ASLIN
 Master of Oranges IPA 16oz · 11

LINDEMAN’S
 Framboise 100z · 10

BOON
 Lambic 100z · 11

F.L.X. CULTURE HOUSE
 ’Winter Nights’ Stout 100z · 11

SOUTH HILL CIDER
 Phonograph 100z · 8

FOUNDERS
 Imperial Stout 100z · 9

WEIHENSTEPHANER
 Hefeweissbier- 11.20z (btl) · 7

BITBURGER
 Pilsner, Germany- 16.90z (can) · 6

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

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

BELL’S
 *Porter
 MI (120z btl) · 8*