

DINNER  
WINTER 2021

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!

CHRISTMAS  
EVE  
PRIME RIB

Join us the night before Christmas for a holiday feast! In addition to our regular menu, we will be offering our signature Prime Rib dinner. This will sell out! Pre-orders encouraged.

RESERVE YOUR  
SEAT TODAY!

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)  
Crostini, Jam & Marcona Almonds

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

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

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

HUMMUS • 12  
Olive Oil, Crispy Capers, Guajillo, Warm Pita

FRENCH ONION SOUP • 12  
Roasted Bread, Gruyere, Cheese Curds  
+ Amontillado Sherry (3 oz) • 9

OYSTERS & SUCH

BELON, ME • 5 KUSSHI, WA • 5.25 SWEET HEART CREEK, 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

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

MAFALDINE  
Lamb, Tomato, Mint, Bianco Sardo  
• 16/30

LARGE PLATES

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

WILD COHO SALMON  
Chilled Celeriac & Goat Cheese Puree, Hakurei Turnips, Sunchokes • 38

BRAISED LAMB SHANK  
Tomato Caper Sauce, Tuscan Kale, Acorn 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  
Cut of the Day (10 oz), Herbed Crispy Potatoes • 34  
ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • + 3/ea

SIDES & SUCH

SIDE HOUSE SALAD • 8

SIDE CAESAR • 10

CRISPY HERBED  
POTATOES • 8

ROASTED TURNIPS • 9

BUTTERED SPAGHETTI • 8

SALT 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

C O C K T A I L S

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*