

DINNER

WINTER 2022

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!

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 • 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 MALPEQUE, PEI • 4.25 KUMOMOTO, WA • 5.75

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

WINTER SQUASH RISOTTO
Crispy Sage, Fire Roasted Squash, Parsley Aioli • 28

BLACK COD
Chilled Celeriac & Goat Cheese Puree, Hakurei Turnips, Sunchokes • 38

BRAISED LAMB SHANK
Tomato Caper Sauce, 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 CRISPY HERBED POTATOES • 8 BUTTERED SPAGHETTI • 8
SAUTÉED BROCCOLI RABE • 10 ROASTED TURNIPS • 9 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 · 12
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, Lemon

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

VIEUX CARRÉ · 14
Deadwood Rye, Frapin Cognac, Noilly Prat
Rouge, Benedictine, A.P.P. Bitters

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

ADONIS · 16
Noilly Prat Rouge Vermouth
Valdespino Tio Diego Amontillado Sherry,
Regan’s Orange 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 10oz · 10

BOON
Lambic 10oz · 11

F.L.X. CULTURE HOUSE
’Winter Nights’ Stout 10oz · 11

SOUTH HILL CIDER
Phonograph 10oz · 8

FOUNDERS
Imperial Stout 10oz · 9

WEIHENSTEPHANER
Hefeweissbier- 11.2oz (btl) · 7

BITBURGER
Pilsner, Germany- 16.9oz (can) · 6

BRASSERIE DUPONT
Saison, Belgium- 11.2oz (btl) · 10

ROCHEFORT
”#10” Trappist Ale, Belgium
11.2oz (btl) · 14

BELL’S
Porter
MI (12oz btl) · 8