

BRUNCH

WINTER 2022

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!

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

MALPEQUE, PEI • 4.25

KUMOMOTO, WA • 5.75

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, Lively Run chèvre 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, 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

WINTER 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

TWO EGGS Any Style • 6

GRILLED SOURDOUGH • 5

SIDE SALAD • 8

BACON • 6

PANCAKES (2x) • 8

HERBED CRISPY POTATOES • 8

WINES BY THE GLASS BUBBLES

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

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

PINOT NOIR ROSÉ- Von Winning, Pfalz, Germany 2019 • 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 • 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

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, 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

COCKTAILS

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

DRY

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

BEER

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