

BRUNCH

WINTER 2022

SNACKING & SHARING

MONKEY BREAD • 18

Croissant, Cinnamon Sugar, Brown Butter Caramel, Happiness (20 min)

WARM BREAD • 9

Warm Whole Grain Bread, Duck Schmalz

CURED SALMON PLATTER • 18

Citrus & Juniper Cured Salmon, Capers, Chopped Egg, Toasted Sourdough, Crème Fraîche, 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

PINK MOON, PEI • 5 ea

MINTER SWEET, WA • 4.75 ea

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, Chèvre Green Salad w/ Sherry Date Vinaigrette • 22

SHRIMP & GRITS

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

BISCUITS & GRAVY

2 Poached Eggs, Lamb Sausage Gravy, Cream Biscuits, Herbs • 26

CRAB BENEDICT

Crab Salad, Toasted English Muffins, 2 Poached Farm Eggs, Hollandaise, Green Salad • 29

STEAK & EGGS

*Delmonico (10 oz), 2 Sunny Side Up 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

BUTTERNUT SQUASH RISOTTO

Crispy Sage, Squash Puree, Pomegranate, Pepitas • 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/ CHOCOLATE CHIPS

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

HAPPY HOUR!



Make WEDNESDAY the best part of your week!

Open from 12-8p with complimentary tastings from 4-7p and 10% of retail purchases.

Close your laptop, grab a friend, and unwind with us!

DID YOU KNOW WE CATER?

From company parties to rehearsal dinners, bachelorette brunches to business meetings, or just a platter of delicious snacks to enjoy at home, Quincy On Market offers on-site & off-site catering packages to meet your (socially distanced) needs.

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

B U B B L E S

JANSZ, SPARKLING ROSÉ, PINOT NOIR+, TASMANIA, AUSTRALIA • 15
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

SYRAH-GRENACHE- *Chateau du Rouet, "Cuvée Reserve", Provence 2020* • 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- *Kumeu River "Village" New Zealand 2018* • 15
CHARDONNAY- *Kistler "Les Noisetiers" Sonoma Coast, California 2019* • 27

R E D W I N E

PINOT NOIR- *Gothic 'Nevermore' Willamette Valley, OR 2019* • 16
PINOT-CAB- *Element Winery, "Can't Stop/Won't Stop" FLX 2016* • 14
NEBBIOLO- *Brezza, Langhe, Piedmont, Italy 2019* • 15
MALBEC- *Zuccardi "Serie A," Mendoza, Argentina 2019* • 13
CABERNET SAUVIGNON+*Glenelly, "Estate Reserve" Stellenbosch, SA 2014* • 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 • 5
LATTE • 6
CAPPUCCINO • 6
HOT COCOA • 6
TEA SERVICE • 8
-- 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

**caffeine free*

S O F T D R I N K S ,
J U I C E S

FIZ SODA • 5
Cola, Diet, Orange, Ginger Ale, Lemon
GINGER BEER • 4
ICED TEA • 4
SARATOGA SPRING WATER
Still - Sparkling
(28 oz) • 8
FULKERSON GRAPE JUICE • 7
Concord, Niagara
FRESH SQUEEZED
Orange Juice (6 oz) • 6
Grapefruit Juice (6 oz) • 8

C O C K T A I L S

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*
PATTERSON INN • 15
*Branchwater Gin, Strega, Earl Grey
Honey Syrup, Lemon*
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*
QUINCY DAIQUIRI • 15
*Churupan Rum, Hamilton Dark,
Smith & Cross, 1:1 Simple Syrup, Lime Juice*

D R Y

(NON-ALCOHOLIC)

ERASTUS (NA) • 15
*Seedlip Garden, Earl Grey,
Honey, Lemon Juice, Club Soda*
HEDGE YOUR BETS (NA) • 15
*Seedlip Spice, Grapefruit Juice,
Lemon Juice, Orange Preserve*
MIDTOWN (NA) • 15
*Malted Barley, American Oak Tea,
Gomme Syrup, Acid Phosphate, Bitters*

B E E R

BUDWEISER
American Lager 16oz • 6
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