

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!

TOMAHAWK STEAK DINNER

House Dry Aged
Tomahawk Steak!

Ribs range from
3-4.5 lbs and
generously serve 2-4
guests.

Presented with an
assortment of
delicious seasonal
family-style
side dishes.

Pre-order for Dine in
or Take Out!

THE QUINCY
EXCHANGE

DINNER

SPRING 2022

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

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Chipotle Aioli

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

HUMMUS • 12
Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +5

FRENCH ONION SOUP • 12
Roasted Bread, Gruyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 5

OYSTERS & SUCH

OISHI, WA • 5.25 ea SAVAGE BLOND, PEI • 4.75 ea KUMAMOTO, WA • 5.75 ea
OYSTERS FLORENTINE • 6 ea

SHRIMP COCKTAIL w/Caper Cocktail • 15

CRAB DEVEILED EGG (2 piece) • 6

CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

CLASSIC CAESAR
Romaine Hearts, Caesar Dressing, Anchovies,
Warm Garlicky Croutons, Grana Padano • 16

THE QUINCY SALAD
Pears, Cashews, Blue Cheese
Sherry Bl Date Dressing • 14

ADD TO ANY SALAD:
Chicken Breast • 10
Seared Steak (5 oz) • 13
Lemon-Garlic-Parsley Shrimp (5 ea) • 14

PASTA

GIRELLE
Creme Fraiche, Bentons Country Ham,
Hazlenuts, Dill • 16/29

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

MAFALDINE
Lamb, Tomato, Mint, Bianco Sardo
• 18/30

LARGE PLATES

SPRING PEA 'GNOCCHI'
Rice Flour Gnocchi, Scallions, Radicchio, Pickled Vegetables • 28

RED ROCK FISH
Roasted Fingerling Potatoes, Kale, Winter Squash, Orange Hollandaise • 40

DUCK BREAST
Celery Root-Chevre Mousse, Roasted Celery Root, Red Pepper Jam • 42

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

CRISPY HERBED POTATOES • 8
ADD: Truffle Mayo • 3

GARLICY KALE • 8

SAUTEED FINGERLING POTATOES • 9

BUTTERED SPAGHETTI • 8

SIDE SALAD • 8

SIDE CAESAR SALAD • 9

WINES
BY THE GLASS

BUBBLES

JAUME SERRA, “CRISTALINO”, CAVA, SPAIN · 12
NINE-FOUR WINES, SPARKLING DRY ROSÉ, FINGER LAKES, NY 2016 • 12
GASTON CHIQUET, BRUT, ”TRADITION,” CHAMPAGNE, FR. NV • 21

ROSÉ

SYRAH-GRENACHE Chateau du Rouet, ”Cuvée Reserve”, Provence 2020 • 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 Ch. Roquefort, Entre-deux-Mers, Bordeaux, FR. 2020 • 15
CHARDONNAY Kumeu River ”Village” New Zealand 2020 • 15
CHARDONNAY Kistler ”Les Noisetiers” Sonoma Coast, California 2019 • 27

RED WINE

PINOT NOIR Maysara ”Cyrus” Willamette Valley, Oregon 2014 • 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 2020 • 13
CABERNET SAUVIGNON + Glenelly, ”Estate Reserve” Stellenbosch, SA 2014 • 15
CABERNET SAUVIGNON Jordan, Alexander Valley, Sonoma, CA 2017 • 35

MARGARITA SELECTION

ARETTE BLANCO, DRY CURAÇAO, LIME JUICE • 14
CASA DRAGONES, GRAND MARNIER DU CENTENAIRE, LIME JUICE • 29
CLASE AZUL REPOSADO, GRAND MARNIER 1880, LIME JUICE • 77

MISCELLANY

COFFEE, TEA,
ESPRESSO

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

SOFT DRINKS,
JUICES

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

COCKTAILS

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

DRY

(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

ERDINGER WEISSBRAU
12 oz btl (NA) • 6

BEER

BUDWEISER
American Lager 16oz • 6

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