

BRUNCH

SPRING 2022

SNACKING & SHARING

MONKEY BREAD • 18

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

WARM BREAD • 9

Warm Whole Grain Bread, Local Bakers Butter & Brown Butter

AVOCADO TOAST • 12

Toasted Sourdough, Smashed Avocado, Chili Oil + Poached Farm Egg • 3

WILD FORAGED MORELS • 24

Sherry Beurre Blanc, Finger Lakes Gold

FRENCH ONION SOUP • 15

Roasted Bread, Gruyere, Cheese Curds + Amontillado Sherry (1 oz) • 5

SHAVED SPRING VEGETABLE SALAD • 17

Watermelon Radish, Strawberries, Fennel, Marcona Almonds, Chèvre, Lemon-Vinaigrette

CORNMEAL CRUSTED CALAMARI • 19

Chili Crispies, Curry Aioli

OYSTERS & SUCH

CURED SALMON PLATTER • 22

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

SHRIMP COCKTAIL • 19

Argentinian Red Shrimp, Caper Cocktail Sauce

CRAB DEVEILED EGG (2 piece) • 8

AMERICAN STURGEON CAVIAR DEVEILED EGG (2 piece) • 18

EGG PLATES

OPEN-FACED OMELETTE • 29

Farm Eggs, Asparagus, Morels, Spring Onions, Chèvre, Dill

SHRIMP & GRITS • 29

Cheesy Grits, Sautéed Shrimp, Poached Farm Eggs, Furikake

CRAB BENEDICT • 34

Maine Jonah Crab Salad, Toasted English Muffin, Poached Farm Egg, Hollandaise, Green Salad

STEAK & EGGS • 36

Delmonico (10 oz), 2 Sunny Side Up Eggs, Crispy Herbed Potatoes

+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • +3/ea

SAVORY

THE QUINCY SALAD • 15

Pears, Cashews, Blue Cheese, Sherry & Date Dressing

ADD:

Chicken Breast • 9

Seared Steak (5 oz) • 12

Lemon-Garlic-Parsley Shrimp (4 ea) • 15

THE QUINCY BURGER • 17

Gruyere & Cheese Curds, Lettuce, Tomato w/ Herbed Crispy Potatoes OR Salad

+ Mushrooms / Over Easy Farm Egg • 3 ea

+ House Cured Bacon • 6

ROASTED ASPARAGUS & MORELS • 36

Sprouted Lentil Salad, Pickled Vegetables, Black Garlic, Preserved Orange

LOBSTER ROLL • 38

Warm Buttered NE Roll, Lobster Salad, Hollandaise, Green Salad

SPAGHETTI CARBONARA • 15/28

Guanciale, Duck Yolk, Grana, Black Pepper

SWEET

ORANGE CARDAMOM FRENCH TOAST • 18

Caramelized Cocoa Nibs, Bakers Butter, NYS Maple Syrup

PANCAKES • 17

Strawberry Rhubarb Compote, NYS Maple Syrup

BLOODY MARY

Street Pumas Vodka
Roasted Tomato
Anchovy Olive
Lemon • 16

QUINCY MIMOSA

Sparkling Wine
Dry Curaçao
Fresh OJ • 15

SIDES

PANCAKES (2x) • 8

CRISPY HERBED POTATOES • 8

ADD: Truffle Mayo • 3

CHEESY GRITS • 9

SAUTÉED ASPARAGUS • 13

GRILLED SOURDOUGH • 5

TWO EGGS Any Style • 6

BACON • 7

SIDE SALAD • 8

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

HOSPITALITY INCLUDED

6.12.22

HAPPY HOUR!



Make WEDNESDAY the best part of your week!

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

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

CHEF'S TABLE

Join us in the Maillard Club for a curated dining experience!

THE Maillard CLUB

This 12 Course Tasting Menu is paired with exceptional wines and is truly an intimate and interactive evening.

SEATS AVAILABLE

5pm & 8pm seatings

June 24th

August 20th

WINES
BY THE GLASS

BUBBLES

- CAVA, *Jaume Serra, "Cristalino", Spain* • 13
- GLERA FRIZZANTE, *Bison, Marca Trevigiana, Veneto, Italy* 2021 • 15
- CHAMPAGNE, *Gaston Chiquet Brut "Tradition", France* • 21

WHITE WINE

- MUSCADET *Julien Braud "40 oz White" Loire, France* 2016 • 12
- RIESLING, SEMI-DRY *Hermann J. Wiemer, Finger Lakes, USA* 2020 • 13
- SAUVIGNON BLANC *Philippe Portier, Quincy, Loire Valley, France* 2017 • 15
- CHARDONNAY *Kumeu River "Village" New Zealand* 2020 • 16
- CHARDONNAY *Kistler "Les Noisetiers" Sonoma Coast, California* 2019 • 27

ROSÉ

- SYRAH-GRENACHE *Chateau du Rouet, "Cuvée Reserve", Provence* 2020 • 13

RED WINE

- PINOT NOIR *Millton "La Cote", Gisborne, New Zealand* 2018 • 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 • 16
- CABERNET SAUVIGNON *Jordan, Alexander Valley, Sonoma, CA* 2017 • 35

MARGARITA SELECTION
MARGARITA OR MANHATTAN STYLE

- ARETTE BLANCO, DRY CURAÇAO, LIME JUICE • 15
- 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/Iced
- ESPRESSO • 5
- ICED AMERICANO • 5
- CAPPUCCINO • 6
- LATTE • 6
- HOT COCOA • 7
- TEA SERVICE • 8
-- Cultured Cup --
- SILVER NEEDLES - White tea
- KIRISHIMA CHA - Organic Japanese Green
- CREAM - Oolong tea
- GOLDEN NEEDLES - Black tea
- EARL GREY FRENCH BLUE - Organic Black tea
- STICKY RICE - Pu'er
- *MOROCCAN OASIS MINT - Tisane
- *SUNSET ORANGE ROOIBOS - Tisane

**caffeine free*

SOFT DRINKS,
JUICES

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

COCKTAILS

- ONE TO ONE DIRTY • 15
*Vodka or Gin, Noilly Prat Extra Dry,
Anchovy-Olive Brine*
- AURENE • 15
*Hayman's London Dry Gin, Lustau Brandy,
Amontillado Sherry, Citrus, Soda*
- PATTERSON INN • 16
*Branchwater Gin, Strega, Earl Grey
Honey Syrup, Lemon*
- FULKERSON FIZZ • 15
*Street Pumas Vodka,
Fulkerson Winery Concord Grape Juice,
Sparkling Wine, Lemon*
- THE WELLINGTON • 17
Bourbon, Date Syrup, Black Walnut Bitters
- ESPRESSO MARTINI • 16
*Vodka, Dry Curaçao, Fernet Branca
Maple Syrup, Espresso, Nutmeg*
- QUINCY DAIQUIRI • 16
*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
*Spiritless Kentucky 74, Gomme Syrup,
Lemon, Acid Phosphate, Bitters*
- ERDINGER WEISSBRAU
12 oz btl (NA) • 6

BEER

- F.L.X. CULTURE HOUSE
Unfiltered Pilsner, NY- 16oz • 8
- F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 16oz • 9
- LINDEMAN'S
Framboise, Belgium- 100z • 10
- BOON
Lambic, Belgium- 100z • 11
- F.L.X. CULTURE HOUSE
'Winter Nights' Stout, NY- 100z • 11
- SOUTH HILL CIDER
Phonograph, NY- 100z • 8
- BITBURGER
Pilsner, Germany- 16.90z (can) • 6
- WEIHENSTEPHANER
Hefeweissbier, Germany- 11.20z (btl) • 7
- BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10
- THE ALCHEMIST
Heady Topper, VT- 16 oz (can) • 14
- ALLAGASH CURIEUX
*Barrel Aged Belgian-Style Golden Ale,
Maine - 120z (btl) • 14*
- BELL'S
Porter, MI- 120z (btl) • 8