

SPRING HOURS UPDATE

NOW OPEN ON
WEDNESDAY!

Serving our
full dinner menu
and bar service
from 5-8pm.

WED-SAT
DINNER 5-8pm

SAT & SUN
BRUNCH 11-3pm

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

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)
Crostini, Jam & Marcona Almonds*

CHARCUTERIE BOARD • 24
*Selection of Artisan Meats,
Mustard, House Pickles, Crostini*

WILD FORAGED MORELS • 24
Sherry Beurre Blanc, Finger Lakes Gold

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Curry Aioli

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

FRENCH ONION SOUP • 15
Roasted Bread, Gruyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 5

OYSTERS & SUCH

KUMAMOTO, WA • 5.75 ea

ARGENTINIAN RED SHRIMP COCKTAIL (4x) w/Caper Cocktail • 19

CRAB DEVEILED EGG (2 piece) • 8

CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

LITTLE GEM CAESAR • 16
*Caesar Dressing, Cantabrian Anchovies,
Warm Garlicky Croutons, Grana Padano*

SHAVED SPRING VEGETABLE SALAD • 17
*Watermelon Radish, Strawberries, Fennel,
Marcona Almonds, Chèvre, Lemon-Vinaigrette*

THE QUINCY SALAD • 15
*Pears, Cashews, Blue Cheese
Sherry-Date Dressing*

ADD TO ANY SALAD:
Chicken Breast • 10
Seared Steak (5 oz) • 13
Lemon-Garlic-Parsley Shrimp (4 ea) • 15

PASTA

SPAGHETTI CARBONARA • 15/28
*Guanciale, Duck Yolk,
Grana, Black Pepper*

GIRELLE • 16/29
*Creme Fraiche, Benton's Country Ham,
Asparagus, Hazelnuts, Dill*

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

LARGE PLATES

ROASTED ASPARAGUS & MORELS • 36
Sprouted Lentil Salad, Pickled Vegetables, Black Garlic, Preserved Orange

PRESERVED CITRUS CONFIT CHICKEN • 36
Freekah, Beet Greens, White Bean Miso Aioli

KOJI DUSTED SKATE WING • 38
Salt Potatoes, Shaved Vegetable Salad, Housemade Fish Sauce Dressing

THE QUINCY BURGER • 17
Gruyère & Cheese Curds, Lettuce, Tomato - Crispy Potatoes OR Green Salad
+ Mushrooms / Over Easy Egg • +3 ea
+ House Cured Bacon • +6

STEAK FRITES • Mkt
Cut of the Day (10 oz), Crispy Herbed Potatoes
ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • + 3/ea

SIDES & SUCH

CRISPY HERBED POTATOES • 8
ADD: Truffle Mayo • 3

BUTTERED SPAGHETTI • 8

BLISTERED TINKERBELL PEPPERS • 12

SIDE SALAD • 8

SIDE CAESAR SALAD • 9

SAUTÉED ASPARAGUS • 13

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

HOSPITALITY INCLUDED

6.15.22

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
- 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