

BRUNCH

SUMMER 2022

SNACKING & SHARING

MONKEY BREAD • 18
*Croissant, Cinnamon Sugar, Brown Butter Caramel,
Happiness (20 min)*

WARM BREAD • 9
*Warm Whole Grain Bread,
Brown Butter OR Duck Schmalz*

AVOCADO TOAST • 12
*Toasted Sourdough, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 3*

WILD FORAGED MORELS • 24
Sherry Beurre Blanc, Crispy Croutons, Aged Goat Cheese

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

SUMMER VEGETABLE SALAD • 17
*Grilled Spring Onions, Peas,
Little Gem, Grana Padano, Hazlenuts,
Mint, Guanciale Vinaigrette*

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Curry Aioli

OYSTERS & SUCH

OISHI, WA • 5.75 ea

WELLFLEET, MA • 4.75 ea

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, Zucchini, Peas, Morels, Chèvre, Spring Onions

ARGENTINIAN 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 WILD PORCINI MUSHROOM • 38
*Summer Allium Risotto, Sugar Snap Peas,
Bianco Sardo Emulsion*

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 ZUCCHINI • 8

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

7.09.22

SUMMER HOURS

**WED-SAT
DINNER 5-8pm**

**SAT & SUN
BRUNCH 11-3pm**



**HAPPY HOUR at
PROVISIONS**
Wednesday
4-6p
**\$3 Oysters during
Happy Hour!**

WINE TASTING PACKS ARE BACK!

Sommelier curated
wine tasting packs
include:
(12x) 187ml bottles
-- about 1 glass each --
of classic wines
from iconic regions
around the world.

An affordable and
fun way to explore
new styles, producers,
and grapes.

PRE-ORDER ONLY
Tasting notes
included.



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
- 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
- JUNGLE BIRD • 16
*Plantation Pineapple Run, Hamilton Dark
Rum, Campari, Pineapple Juice, Lime Juice*
- 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
- ALLAGASH CURIEUX
*Barrel Aged Belgian-Style Golden Ale,
Maine - 120z (btl) • 14*
- BELL'S
Porter, MI- 120z (btl) • 8