

DINNER

SUMMER 2022

SNACKING & SHARING

WARM BREAD • 9

Warm Whole Grain Bread
Brown Butter OR 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, Crispy Croutons,
Aged Goat Cheese

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

MINTERSWEET, WA • 4.75 ea

JUMBO STANDISH SHORES, MA • 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

SUMMER VEGETABLE SALAD • 17

Grilled Spring Onions, Little Gem,
Grana Padano, Hazelnuts, Mint,
Guanciale 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

PASTAS

SPAGHETTI CARBONARA • 15/28

Guanciale, Duck Yolk,
Grana Padano, Black Pepper

GIRELLE • 16/29

Crème Fraîche, Morels,
Spring Onions, Hazelnuts, Dill (veg)

MAFALDINE • 18/30

Lamb, Tomato, Mint,
Bianco Sardo

LARGE PLATES

ROASTED ZUCCHINI & WILD FORAGED MUSHROOMS • 36

Summer Allium Risotto, Sugar Snap Peas, Bianco Sardo Emulsion

SLOW ROASTED DUCK BREAST • 38

Hasselback Zucchini, Black Olive, White Bean Purée, Marcona Almonds

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 • 36

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

SAUTÉED PEAS & MORELS • 16

SIDE SALAD • 8

SIDE CAESAR SALAD • 9

SAUTÉED ZUCCHINI • 8

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

HOSPITALITY INCLUDED

7.16.22

SUMMER HOURS

WED-SAT
DINNER 5-8pm

SAT & SUN
BRUNCH 11-3pm



HAPPY HOUR at
PROVISIONS

Wednesday

4-6p

\$3 Oysters during
Happy Hour!

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 is
a truly intimate and
interactive evening.

SEATS AVAILABLE

Friday July 29th
8:00pm

THE QUINCY
EXCHANGE

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

B U B B L E S

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

W H I T E W I N E

- 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

R O S É

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

R E D W I N E

- 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

M A R G A R I T A S E L E C T I O N
M A R G A R I T A O R M A N H A T T A N S T Y L E

- 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

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
- 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*

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

- 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

C O C K T A I L S

- 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

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
Spiritless Kentucky 74, Gomme Syrup, Lemon, Acid Phosphate, Bitters
- ERDINGER WEISSBRAU
12 oz btl (NA) • 6

B E E R

- F.L.X. CULTURE HOUSE
Unfiltered Pilsner, NY- 16oz • 8
- F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 16oz • 9
- LINDEMAN'S
Framboise, Belgium- 10oz • 10
- BOON
Lambic, Belgium- 10oz • 11
- F.L.X. CULTURE HOUSE
'Winter Nights' Stout, NY- 10oz • 11
- SOUTH HILL CIDER
Phonograph, NY- 10oz • 8
- BITBURGER
Pilsner, Germany- 16.9oz (can) • 6
- WEIHENSTEPHANER
Hefeweissbier, Germany- 11.2oz (btl) • 7
- BRASSERIE DUPONT
Saison, Belgium- 11.2oz (btl) • 10
- ROCHEFORT #10
Trappist Ale, Belgium - 12oz (btl) • 13
- BELL'S
Porter, MI- 12oz (btl) • 8