

SUMMER HOURS



WED-SAT
DINNER 5-8pm

SAT & SUN
BRUNCH 11-3pm



Wednesday-Monday
12-8p

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!



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

SEATS AVAILABLE
W Aug 24th

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 Schmaltz*

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

CAULIFLOWER TABOULI • 16
White Bean Miso, Black Olive, Marcona Almonds

HEIRLOOM TOMATO PANZANELLA
SALAD • 17
Amazing Grains Bread, Parsley, Red Onion

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

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Curry Aioli

OYSTERS & SUCH

KUSSHI, BC • 5.75 ea MINTERSWEET, WA • 4.75 ea THATCH ISLAND, MA • 4.75 ea

SHRIMP COCKTAIL • 19
Argentinian Red Shrimp, Caper Cocktail Sauce

CRAB DEVILED EGG (2 piece) • 8

AMERICAN STURGEON CAVIAR DEVILED EGG (2 piece) • 18

EGG PLATES

OPEN-FACED OMELETTE • 29
Farm Eggs, Sweet Corn, Tomatoes, Chanterelle Mushrooms, Chèvre, Pickled Garlic Scapes

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*

STUFFED PATTY PAN SQUASH • 34
Summer Allium Risotto, Provencal Tomato Stew

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 SUMMER BEANS • 9

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

7.30.22

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
- PROSECCO, *Bison, Marca Trevigiana, Veneto, Italy 2021* • 15
- CHAMPAGNE, *Louis de Sacy, Brut, "Originel" France* • 22

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 *Mount Riley, Marlborough, New Zealand 2021* • 15
- CHARDONNAY *Kumeu River "Village" New Zealand 2020* • 16
- CHARDONNAY *Kistler "Les Noisetiers" Sonoma Coast, California 2020* • 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
- 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- 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
- ROCHEFORT #10
Trappist Ale, Belgium - 120z (btl) • 13
- BELL'S
Porter, MI- 120z (btl) • 8