

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

DINNER SUMMER 2022

SNACKING & SHARING

WARM BREAD • 9
Warm Whole Grain Bread
Brown Butter OR Duck Schmaltz

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

OLIVES *Orange Zest & Oregano* • 8

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

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Curry Aioli

HUMMUS • 14
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 WELLFLEETS, MA • 4.75 ea

THATCH ISLAND, MA • 4.75 ea

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

CRAB DEVEILED EGG (2 piece) • 8

CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

HEARTS OF ROMAINE CAESAR • 16
Caesar Dressing, Cantabrian Anchovies,
Warm Garlicky Croutons, Grana Padano

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

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

GIRELLE • 15/28
Crème Fraîche,
Heirloom Tomatoes, Dill

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

LARGE PLATES

STUFFED SQUASH • 34
Summer Allium Risotto, Provencal Tomato Stew

SLOW ROASTED DUCK BREAST • 38
Blistered Banana Peppers, Spiced Quinoa, Pine Nuts, Sherry Butter, Last Word Cherry Jus

KOJI DUSTED SKATE WING • 38
Salt Potatoes, Charred Lemon Broccoli, 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

SIDE SALAD • 8

SIDE CAESAR SALAD • 9

SAUTÉED SUMMER BEANS • 9

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

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
- 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
-- O N T H E R O C K S O R U P --

- 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

(N O N - A L C O H O L I C)

- 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