

FALL 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!

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.



B R U N C H

F A L L 2 0 2 2

SNACKING & SHARING

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

WARM BREAD • 9
*Warm Whole Grain Bread,
Butters OR Duck Schmaltz*

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

FRIED LUNCHBOX PEPPERS • 12
Black Garlic Aioli, Spicy Dip

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

CORNMEAL CRUSTED CALAMARI • 19
Chili Crispies, Curry Aioli

HEIRLOOM TOMATO & BURRATA • 20
Koji Peaches, Parsley, Red Onions, Pangrattato

OYSTERS & SUCH

MINTERSWEET, WA • 4.75 ea

FIDDLER'S COVE, MA • 4.75 ea

BUTTER & BRINE, RI • 4.75 ea

SHRIMP COCKTAIL • 19
Argentinian Red Shrimp, Capar Cocktail Sauce

CRAB DEVEILED EGG (2 piece) • 8

AMERICAN STURGEON CAVIAR DEVEILED EGG (2 piece) • 18

EGG PLATES

OPEN-FACED OMELETTE • 21
Farm Eggs, Heirloom Tomatoes, Squash, Chèvre

CROQUE MADAME • 25
Housemade Ham, Fried Egg, Gruyere, Dijonnaise, Sourdough, Green Salad

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 • 46
*10 oz Ribeye, Sunny Side Up Eggs, Crispy Herbed Potatoes
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • +3/ea*

SAVORY

THE QUINCY SALAD • 10/17
*Pears, Cashews, Blue Cheese,
Sherry & Date Dressing*

ADD TO ANY SALAD:
*Chicken Breast • 10
Lemon-Garlic-Parsley Shrimp (4 ea) • 15
Seared Steak (5 oz) • 18*

STUFFED SQUASH • 34
*Green Onion & Bianco Sardo Farrotto,
Provencal Tomato Stew*

THE QUINCY BURGER • 18
*Gruyere & Cheese Curds, Lettuce, Tomato
w/ Herbed Crispy Potatoes OR Salad
+ Mushrooms / Over Easy Farm Egg • 3 ea
+ House Cured Bacon • 6*

LOBSTER ROLL • 38
*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*

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

SWEET

ORANGE CARDAMOM FRENCH TOAST • 18
*Caramelized Cocoa Nibs,
Bakers Butter, NYS Maple Syrup*

PANCAKES • 17
Lemon Curd, 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

GRILLED SOURDOUGH • 5

TWO EGGS Any Style • 6

BACON • 7

SIDE SALAD • 7

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

HOSPITALITY INCLUDED

9-17-22

WINES BY THE GLASS

BUBBLES

- CAVA, *Jaume Serra, "Cristalino", Spain* • 13
- PROSECCO, *Bison, Marca Trevigiana, Veneto, Italy 2021* • 15
- CHAMPAGNE, *Louis de Sacy, Brut, "Originel", France* • 22

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 *Mount Riley, Marlborough, New Zealand 2021* • 15
- CHARDONNAY *Hedges Family Estate, "CMS", Washington 2018* • 16
- CHARDONNAY *Kistler, "Les Noisetiers", Sonoma Coast, California 2020* • 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
- GRENACHE+ *Domaine la Manarine, Côtes-du-Rhône 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*
- FULKERSON FIZZ • 15
*Street Pumas Vodka,
Fulkerson Winery Concord Grape Juice,
Sparkling Wine, Lemon*
- PATTERSON INN • 16
*Branchwater Gin, Strega, Earl Grey
Honey Syrup, Lemon*
- JUNGLE BIRD • 16
*Plantation Pineapple Rum,
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*
- NYS NEGRONI • 17
*Branchwater Gin, Faccia Brutto Aperitivo,
Method Spirits Sweet Vermouth*
- THE WELLINGTON • 17
Bourbon, Date Syrup, Black Walnut Bitters

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 Preserves*
- 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- 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