

CHEF'S TABLE

Join us in the
Maillard Club for a
curated dining
experience!



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

UPCOMING UPCOMING

Mon. 12/26
Sat 12/31 NYE!
Fri 1/13
Sat 1/14

SUNDAY SUPPER

Join us on
Sunday evenings
for a curated
4 course meal!

\$95/pp includes
4 Seasonal Courses
(and a few surprises!)
with included
beverage pairings.

5:30 & 6:30 seatings
for parties of 1-12

Reservations
are required.

See our host or
visit us online
to confirm
your seat today!

BRUNCH WINTER 2022

SNACKING & SHARING

MONKEY BREAD • 18 <i>Croissant, Cinnamon Sugar, Brown Butter Caramel, Happiness (20 min)</i>	AVOCADO TOAST • 12 <i>Toasted Sourdough, Smashed Avocado, Chili Oil + Poached Farm Egg • 3</i>
WARM BREAD • 9 <i>Warm Whole Grain Bread Choice of: Butters, Duck OR Pork Schmaltz</i>	HUMMUS • 14 <i>Olive Oil, Crispy Capers, Guajillo, Warm Pita ADD Raw Veggies • +5</i>
FRENCH ONION SOUP • 15 <i>Roasted Bread, Guyere, Cheese Curds + Amontillado Sherry (1 oz) • 5</i>	BEET SALAD • 17 <i>Goat Cheese Mousse, Marcona Almonds, Orange, Dill</i>
CORNMEAL CRUSTED CALAMARI • 21 <i>Chili Crispies, Curry Aioli</i>	

OYSTERS & SUCH

SILVERBELLS, MA • 5 ea.

EDGEWATER, MA • 5.50 ea.

CRAB DEVILED EGG (2 piece) • 8
CAVIAR DEVILED EGG (2 piece) • 18

SHRIMP COCKTAIL • 19
Argentinian Red Shrimp, Caper Cocktail Sauce

SEAFOOD PLATTER for TWO • 49
*Lobster Salad, Argentinian Red Shrimp (2x), Crab Deviled Eggs (2x),
Fresh Oysters (2x), Cured Salmon*

EGG PLATES

OPEN-FACED OMELETTE • 27
Farm Eggs, Chorizo, Caramelized Onions, Kale, English Cheddar

CRAB BENEDICT • 34
Crab Salad, Toasted English Muffin, Poached Farm Egg, Hollandaise, Green Salad

ARGENTINIAN SHRIMP & GRITS • 31
Cheesy Grits, Sautéed Shrimp, Poached Farm Eggs, Furikake

STEAK & EGGS • 52
*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 • 12/18
*Pears, Cashews, Blue Cheese,
Sherry & Date Dressing*

ADD TO ANY SALAD:
*Chicken Breast • 10
Lemon-Garlic-Parsley Shrimp (4 ea) • 15
Salmon (5 oz) • 17
Seared Steak (5 oz) • 18*

LOBSTER ROLL • 41
*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*

WEE BEE PUMPKIN RISOTTO • 28
Bianco Sardo, Sage, Roasted Pepitas

SPAGHETTI • 16/30
*Tuscan Kale Pesto, Grana Padano,
Almonds, Lemon*

THE QUINCY BURGER • 21
*Gruyere & Cheese Curds, Lettuce, Tomato
w/ Herbed Crispy Potatoes OR Salad
+ Mushrooms / Over Easy Farm Egg • 3 ea
+ House Cured Bacon • 4*

SWEET

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

PANCAKES
Pear Sauce, NYS Maple Syrup • 19

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 • 8
HOUSEMADE HASH w/ Ham • 10
Potatoes, Onion, Spices

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

12.17.22

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
- 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 *Hedges Family Estate, "CMS", Washington 2019* • 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

- RED BLEND *Element Winery, "Can't Stop/Won't Stop", FLX 2018* • 15
- GAMAY *Clos de la Roilette "Cuvee Christie" 2020* • 15
- SANGIOVESE+, *Castello di Volpaiai, Chianti Classico, Tuscany, Italy 2020* • 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
- KUKICHA - 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
- FULKERSON FIZZ • 15
Tuition Distillery "FLX 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
Tuition Distillery "FLX Vodka"
Dry Curaçao, Fernet Branca Maple Syrup, Espresso, Nutmeg
- PAPER PLANE • 17
Woodford Reserve Bourbon, Aperol, Nonino Amaro, Lemon Juice
- NYS NEGRONI • 17
Branchwater Gin, Faccia Brutto Aperitivo, Method Spirits Sweet Vermouth
- THE WELLINGTON • 17
Bourbon, Date Syrup, Black Walnut Bitters

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 Preserves
- EGG NOG (NA) • 10
Egg, Cream, Vanilla, Spice
- 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
- 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- 16.9oz (can) • 6
- WEIHENSTEPHANER
Hefeweissbier, Germany- 11.20z (btl) • 7
- BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10
- STEUBEN LOCAL LIQUID
Schwarzbier, Dark Lager, Hammondsport, NY - 16oz (can) • 10
- THE ALCHEMIST
Focal Banger, IPA, Vermont - 16oz (can) • 12
- ROCHEFORT #10
Trappist Ale, Belgium - 120z (btl) • 13
- BELL'S
Porter, MI- 120z (btl) • 8