

CHEF'S TABLE

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

THE *Maillard* CLUB

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

UPCOMING

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

OPEN FOR DINNER ON SUNDAY'S

STARTING JAN. 15TH

In addition to our
Sunday Supper prix
fixe menu, we will
now be offering full
Quincy Exchange
dinner service on
Sunday evenings
from 5-8pm!

PRIX FIXE

\$95/pp includes
4 Seasonal Courses
(and a few surprises!)
with included
beverage pairings.
6p seating only.

Reservations required.

DINNER WINTER 2022

SNACKING & SHARING

- OLIVES • 8
Orange Zest & Rosemary
- WARM BREAD • 9
Warm Whole Grain Bread
Choice of: Butters, Duck OR Pork Schmaltz
- 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
- SWEET & SPICY CASHEWS • 6
Curry & Chili Salt
- CORNMEAL CRUSTED CALAMARI • 21
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

SILVERBELLS, MA • 5 ea. EDGEWATER, MA • 5.50 ea.

ARGENTINIAN RED SHRIMP COCKTAIL (4x) w/Caper Cocktail • 19
CRAB DEVEILED EGG (2 piece) • 8
CAVIAR DEVEILED EGG (2 piece) • 18

SALADS

- BEET SALAD • 17
Goat Cheese Mousse,
Marcona Almonds, Orange, Dill
- ROMAINE CAESAR • 12/18
Caesar Dressing, Cantabrian Anchovies,
Warm Garlicky Croutons, Grana Padano
- 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

PASTA

- SPAGHETTI • 16/30
Tuscan Kale Pesto,
Grana Padano, Almonds, Lemon
- GIRELLE AGLIO E OLIO • 14/27
Red Chili, Garlic, Olive Oil,
Bianco Sardo, Herbs
- MAFALDINE • 18/32
Lamb, Tomato,
Mint, Bianco Sardo

LARGE PLATES

- WEE BEE PUMPKIN RISOTTO • 28
Bianco Sardo, Sage, Roasted Pepitas
- TERIYAKI GLAZED DUCK BREAST • 49
Duck Fat Fried Rice, Cucumber Salad, Chili, Yuzu

WILD COHO SALMON • 54
Lemon-Dill Beets, Miso Vinaigrette Radishes, Poblano Crème Fraîche

THE QUINCY BURGER • 21
Gruyère & Cheese Curds, Lettuce, Tomato - Crispy Potatoes OR Green Salad
+ Mushrooms / Over Easy Egg • +3 ea
+ House Cured Bacon • +4

RIBEYE STEAK FRITES
(10 oz) • 50
Crispy Herbed Potatoes, Seasonal Side, Au Jus
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
- MAPLE BACON GLAZED CARROTS • 9

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

12.16.22

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
(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 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