

OPEN
VALENTINE'S
DAY

TUESDAY, FEB 14TH

Reservations now
available for
Dinner at
The Quincy
Exchange
or Chef's Table in
The Maillard Club!



Upcoming
Chef's Table Dates:
Sat 2/11
Tues 2/14
Fri 2/17

WE'RE
NOW OPEN
ON
SUNDAY NIGHTS!

In addition to our
Sunday Supper
Prix Fixe menu,
we will now be
offering our full
Quincy Exchange
Dinner menu on
Sunday evenings from
5-8pm!
Reservations encouraged.

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

Reservations Required.

BRUNCH
WINTER 2023

SNACKING & SHARING

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

WARM BREAD • 9
*Warm Whole Grain Bread
Choice of: Butters OR Pork Schmaltz*

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

CORNMEAL CRUSTED CALAMARI • 21
Chili Crispies, Aji Verde Aioli
- AVOCADO TOAST • 12
*Toasted Sourdough, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 3*

HUMMUS • 14
*Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +5*

WARM RAINBOW CARROT SALAD • 16
*Citrus Supremes, Marcona Almonds,
Green Goddess Dressing,
Herbed Breadcrumbs*

OYSTERS & SUCH

- SAMISH BAY, WA • 5.75 ea.
CUTTYHUNK, MA • 5.50 ea. THATCH ISLAND, MA • 5.25 ea.
- OYSTERS FLORENTINE (3x) • 16
Broiled Oysters, Kale, Hollandaise, Herbed Breadcrumbs
- CRAB DEVEILED EGG (2 piece) • 8
CAVIAR DEVEILED EGG (2 piece) • 18
- SHRIMP COCKTAIL • 19
Argentinian Red Shrimp, Caper Cocktail Sauce

EGG PLATES

- OPEN-FACED OMELETTE • 21
Farm Eggs, Poblano Peppers, Caramelized Onions, Mushrooms, Chèvre
- 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 • 48
*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 (4x) • 15
Seared Steak (5 oz) • 18*

LOBSTER ROLL • 41
*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*
- BEET GNOCCHI • 28
Brown Butter Cream Sauce, Chèvre, Lemon Zest

SPAGHETTI • 15/28
Tuscan Kale Pesto, Grana Padano, 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
Spiced Apple Compote, 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

1.21.23

WINES BY THE GLASS

BUBBLES

CAVA, *Jaume Serra, "Cristalino", Spain* • 13

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 2021* • 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

ROSÉ

SYRAH-GRENACHE *Chateau du Rouet, "Cuvée Reserve", Provence 2020* • 13

RED WINE

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 Volpaia, 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

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

SEEDLIP & TONIC (NA) • 12

Choice of: Seedlip Garden, Seedlip Grove OR Seedlip Spice with Fever Tree Indian Tonic

ERDINGER (NA) • 6

Weissbrau, 12 oz (btl)

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
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*

SOFT DRINKS, JUICES

FIZ SODA • 6
*Cola, Diet, Ginger Ale, Lemon,
Lemon, Root Beer*

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*

MARGARITA • 15
*Arette Blanco, Dry Curaçao, Lime Juice
-Up OR On the Rocks-*

FULKERSON FIZZ • 15
*Tuition Distillery "FLX Vodka"
Fulkerson Winery Concord Grape Juice,
Sparkling Wine, 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*

NEGRONI • 17
*Haymen's Gin, Faccia Brutto Aperitivo,
Method Spirits Sweet Vermouth*

THE WELLINGTON • 17
Bourbon, Date Syrup, Black Walnut Bitters

WHISTLEPIG RYE MANHATTAN • 25
*Whistlepig 10 yr Rye,
Cocchi Dopo Teatro Vermouth Amaro,
Bitter Truth Chocolate Bitters,
Luxardo Cherry*

BEER

SOUTH HILL CIDER
Phonograph, NY- 100z • 8

F.L.X. CULTURE HOUSE
Homage Pilsner, NY- 160z (can) • 8

INDUSTRIAL ARTS
*'Metric' German Pilsner,
NY- 16 oz (can) • 8*

WEIHENSTEPHANER
Hefeweissbier, Germany- 11.20z (btl) • 7

BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10

F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 160z • 9

ANDERSON VALLEY
*Boont Amber Ale,
California - 120z (can) • 6*

ROCHEFORT #8
*Trappist Dubbel Ale,
Belgium - 120z (btl) • 13*

BELL'S
Porter, MI- 120z (btl) • 8

F.L.X. CULTURE HOUSE
'Winter Nights' Stout, NY- 100z • 11

FIFTY FIFTY
"Eclipse" Salted Caramel Stout - 80z • 11