

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

SUNDAY
DINNER
STARTING
JAN. 15TH

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.

DINNER
WINTER 2023

SNACKING & SHARING

- | | |
|--|--|
| OLIVES • 8
<i>Orange Zest & Rosemary</i> | SWEET & SPICY CASHEWS • 6
<i>Curry & Chili Salt</i> |
| WARM BREAD • 9
<i>Warm Whole Grain Bread</i>
<i>Choice of: Butters OR Pork Schmaltz</i> | HUMMUS • 14
<i>Olive Oil, Crispy Capers, Guajillo, Warm Pita</i>
<i>ADD Raw Veggies • +5</i> |
| CHEESE BOARD • 24/32
<i>Selection of 3 or 5 cheeses (2 oz/ea)</i>
<i>Crostini, Jam & Marcona Almonds</i> | FRENCH ONION SOUP • 15
<i>Roasted Bread, Gruyère & Cheddar Cheese Curds</i>
<i>+ Amontillado Sherry (1 oz) • 5</i> |
| CHARCUTERIE BOARD • 24
<i>Selection of Artisan Meats,</i>
<i>Mustard, House Pickles, Crostini</i> | CORNMEAL CRUSTED CALAMARI • 21
<i>Chili Crispies, Aji Verde Aioli</i> |

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

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

SALADS

- | | |
|---|--|
| WARM RAINBOW CARROT SALAD • 16
<i>Citrus Supremes, Marcona Almonds,</i>
<i>Green Goddess Dressing, Herbed Breadcrumbs</i> | THE QUINCY SALAD • 12/18
<i>Pears, Cashews, Blue Cheese</i>
<i>Sherry-Date Dressing</i> |
| ROMAINE CAESAR • 12/18
<i>Caesar Dressing, Cantabrian Anchovies,</i>
<i>Warm Garlicky Croutons, Grana Padano</i> | ADD TO ANY SALAD:
<i>Chicken Breast • 10</i>
<i>Lemon-Garlic-Parsley Shrimp (4x) • 15</i>
<i>Seared Steak (5 oz) • 18</i> |

PASTA

- | | | |
|--|--|--|
| GIRELLE AGLIO E OLIO • 14/27
<i>Red Chili, Garlic, Olive Oil,</i>
<i>Bianco Sardo, Herbs</i> | BEEF GNOCCHI • 28
<i>Brown Butter Cream Sauce,</i>
<i>Chèvre, Lemon Zest</i> | MAFALDINE • 18/32
<i>Lamb, Tomato,</i>
<i>Mint, Bianco Sardo</i> |
|--|--|--|

LARGE PLATES

- CHICKEN CASSOULET • 38
Chicken Confit, Housemade Sausages, White Beans, Pangrattato
- CONFIT OF DUCK LEG • 41
Chilled Quinoa Salad, Roasted Chipotle Sweet Fingerling Potatoes, Aji Verde Glaze

OCTOPUS A LA PLANCHA • 48
Amarosa Fingerling Potatoes, Aji Pique Sauce, Peruvian Aioli

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

RIBEYE STEAK FRITES
(10 oz) • 48
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 | SIDE SALAD • 8 |
| BUTTERED SPAGHETTI • 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

WINES
BY THE GLASS

BUBBLES

CAVA, *Jaume Serra, "Cristalino", Spain* • 13
CHAMPAGNE, *Louis de Sacy, Brut, "Original", 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, Lemon, Ginger Ale, Orange, Rootbeer
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
BOON
Lambic, Belgium- 100z • 11
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