

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:
Tues 2/14
Fri 2/17

NOW
OPEN
SUNDAY
NIGHTS!

Full Dinner Menu
Sunday evenings
from 5-8pm!

Reservations
encouraged.



Available
EVERY
MONDAY
from 11- 3p in
FLX Provisions!

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

BLUE POINT, LI • 5.50 ea.

BARRIER, VA • 5 ea.

OYSTERS ROCKEFELLER (3x) • 16
Broiled Oysters, Herbed Butter, Breadcrumbs

SHRIMP COCKTAIL (5x) *Black Tiger Shrimp w/Caper Cocktail* • 19

CRAB DEVEILED EGG (2 piece) • 8

CAVIAR DEVEILED EGG (2 piece) • 18

EGG PLATES

OPEN-FACED OMELETTE • 21
Farm Eggs, Sautéed Red Peppers, Caramelized Onions, Feta

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

BLACK TIGER 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, Spiced Nuts, Blue Cheese,
Sherry & Date Dressing*

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

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

TWICE BAKED HONEYNUT SQUASH • 29
*Beluga Lentils & Cipollinis, Chèvre,
Sage, Spiced Nuts*

BEET GNOCCHI • 28
Brown Butter Cream Sauce, Chèvre, Lemon Zest

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

*Tuition 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

2.12.23

WINES
BY THE GLASS

BUBBLES

PROSECCO, Bisson, "Marca Trevigiana", Veneto, Italy 2021 • 14
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
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

UPDATED BIJOU • 16
Dupont Calvados Pays d'Auge Vieille Reserve,
Cocchi Dopo Teatro Vermouth,
Green Chartreuse

ESPRESSO MARTINI • 16
Tuition Distillery FLX Vodka
Dry Curaçao, Fernet,
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
Greening, NY- 100z • 9

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

F.L.X. CULTURE HOUSE
Gose, NY- 160z • 9

F.L.X. CULTURE HOUSE
Gose w/ Peach & Szechuan, NY- 160z • 9

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

F.L.X. CULTURE HOUSE
Orchestra of Oddities v.1.0
IPA w/Passionfruit, NY - 100z • 12

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