

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!

DINNER  
WINTER 2023

SNACKING & SHARING

- OLIVES • 8  
*Orange Zest & Rosemary*
- WARM BREAD • 9  
*Warm Whole Grain Bread*  
*Choice of: Butters 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 NUTS • 6  
*Cashews, Pecans, Walnuts- Curry & Chili Salt*
- HUMMUS • 14  
*Olive Oil, Crispy Capers, Guajillo, Warm Pita*  
*ADD Raw Veggies • +5*
- FRENCH ONION SOUP • 15  
*Roasted Bread, Gruyère & Cheddar Cheese Curds*  
*+ Amontillado Sherry (1 oz) • 5*
- CORNMEAL CRUSTED CALAMARI • 21  
*Chili Crispies, Aji Verde Aioli*

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

SALADS

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

THE QUINCY SALAD • 12/18  
*Pears, Spiced Nuts, Blue Cheese*  
*Sherry-Date Dressing*

ROMAINE CAESAR • 12/18  
*Caesar Dressing, Cantabrian Anchovies,*  
*Warm Garlicky Croutons, Grana Padano*

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

PASTA

GIRELLE AGLIO E OLIO • 14/27  
*Red Chili, Garlic, Olive Oil,*  
*Bianco Sardo, Herbs*

BEEF GNOCCHI • 28  
*Brown Butter Cream Sauce,*  
*Chèvre, Lemon Zest*

MAFALDINE • 18/32  
*Lamb, Tomato,*  
*Mint, Bianco Sardo*

LARGE PLATES

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

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*

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

2.11.23

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, 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

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 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  
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

ROCHFORT #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