

WINEMAKERS
DINNER
SERIES

SATURDAY
APRIL 22nd
We welcome
winemaker
Kelby James Russell
from
Red Newt
Wine Cellars
for an
intimate evening,
showcasing
their elegant and
expressive wines
alongside a
multi-course menu
prepared by
our culinary team!
\$149/pp + tax
Wines - Meal
-Service Included-

RESERVATIONS
REQUIRED

NOW
OPEN
SUNDAY
NIGHTS!
Full Dinner Menu
Sunday evenings
from 5-8pm!
Reservations Encouraged.

CHEF'S
COUNTER
Reservations
NOW OPEN
for the following dates:

FRIDAY, MAY 5TH
FRIDAY, JUNE 2ND
SATURDAY, JULY 1ST
FRIDAY, JULY 7TH

BRUNCH
SPRING 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 OR Duck Schmaltz*

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

ROOT VEGETABLE SALAD • 18
*Brie D'Amir, Black Sesame,
Honey-Miso Vinaigrette*

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

- 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, Broccoli, Mushrooms, Chèvre
- 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 • 46
*Hanger Steak (11 oz), Sunny Side Up Eggs, Crispy Herbed Potatoes
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • +3/ea*

SAVORY

- BUTTERNUT SQUASH & LENTIL CURRY • 31
*Charred Red Onion, Almond Milk Curry, Citrus
Chili Crispies, Broccoli, Crème Fraîche*
- THE QUINCY SALAD • 12/18
*Apples, Spiced Nuts, Blue Cheese,
Sherry & Date Dressing*
- ADD TO ANY SALAD:
*Chicken Breast • 10
Lemon-Garlic-Parsley Shrimp (5x) • 16
Seared Steelhead Trout • 16
Seared Steak (5 oz) • 18*
- LOBSTER ROLL • 41
*Warm Buttered NE Roll, Lobster Salad,
Hollandaise, Green Salad*
- 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,
Baker's Butter, NYS Maple Syrup*
- PANCAKES
Spiced Apple Compote, NYS Maple Syrup • 19

BLOODY
MARYS
Vodka or Gin
Roasted Tomato, Lemon
Anchovy Olive • 16

Sombra Mezcal
Roasted Tomato, Tajin,
Lime • 17

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
- SOURDOUGH TOAST • 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

WINES
BY THE GLASS

BUBBLES

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

CHAMPAGNE, *Diebolt-Vallois, Blanc de Blanc, Extra Brut, France • 19*

WHITE WINE

MUSCADET *Julien Braud, "40 oz White", Loire, France 2016 • 12*

RIESLING, SEMI-DRY *Hermann J. Wiemer, Finger Lakes 2021 • 13*

SAUVIGNON BLANC+ *Clos Floridène, Graves Blanc, Bordeaux 2011 • 13*

CHARDONNAY, *Kumeu River "Village" New Zealand 2017 • 15*

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 WEISSBRÄU • 6
Non-Alcoholic Wheat Beer (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
Phonograph, NY- 12oz (can) • 10

F.L.X. CULTURE HOUSE
Homage Pilsner, NY- 16oz (can) • 8

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

WEIHENSTEPHANER
Hefeweissbier, Germany- 16oz (can) • 9

F.L.X. CULTURE HOUSE
Gose, NY- 16oz • 9

F.L.X. CULTURE HOUSE
Gose w/ Peach & Szechuan, NY- 16oz • 9

BRASSERIE DUPONT
Saison, Belgium- 11.2oz (btl) • 10

F.L.X. CULTURE HOUSE
Orchestra of Oddities v.1.0 IPA w/Passionfruit, NY - 10oz • 12

F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 16oz • 9

ERDINGER WEISSBRÄU
Dunkelweizen Germany - 11.2oz (btl) • 6

ROCHEFORT #8
Trappist Dubbel Ale, Belgium - 12oz (btl) • 13

BELL'S
Porter, MI- 12oz (btl) • 8

F.L.X. CULTURE HOUSE
'Winter Nights' Stout, NY- 10oz • 11

VICTORY BREWING
Java Latte Stout, PA - 10oz • 9