

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

CHEF'S
COUNTER

Reservations
NOW OPEN
for the following dates:

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



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

DINNER
SPRING 2023

SNACKING & SHARING

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

CHEESE BOARD • 24/32
Selection of 3 or 5 cheeses (2 oz/ea)
Crostiti, Jam & Marcona Almonds

CHARCUTERIE BOARD • 24
Selection of Artisan Meats,
Mustard, House Pickles, Crostiti

OLIVES • 8
Orange Zest & Rosemary

SWEET & SPICY NUTS • 6
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-Garlic Crispies, Curry Aioli

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

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

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

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

PASTA

CARBONARA • 15/28
Spaghetti, Housemade Guanciale,
Egg Yolk, Black Pepper, Grana Padano

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

MOCHI GNOCCHI • 29
Roasted Carrots, Orange, Yogurt,
Brown Butter, Almond Dukkah

LARGE PLATES

BUTTERNUT SQUASH & LENTIL CURRY • 31
Charred Red Onion, Almond Milk Curry, Broccoli, Citrus, Crème Fraîche

BRAISED LAMB SHANK • 38
Crispy "Paella" Rice & Romesco Sauce

STEELHEAD TROUT • 46
Israeli Cous Cous, Frisée, Butternut Squash, Sauce Grenobloise

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

STEAK FRITES
Choice of: Grass-fed Hanger Steak (11 oz) • 45
OR
Ribeye Steak (16 oz) • 56
Crispy Herbed Potatoes, 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

SQUASH AU GRATIN • 9

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, 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
Phonograph, NY- 12oz (can) • 10

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

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

WEIHENSTEPHANER
Hefeweissbier, Germany- 16 oz (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