

CHEF'S COUNTER

Join us in
the Maillard Club
for a curated
dining experience!

THE *Maillard* CLUB

This 12 Course
Tasting Menu
is paired with
exceptional wines
and is truly
an intimate and
interactive evening.
SEATS AVAILABLE
FRIDAY, JUNE 2ND
SATURDAY, JULY 1ST
FRIDAY, JULY 7TH
RESERVATIONS
REQUIRED

WE'RE OPEN ON SUNDAY NIGHTS!

Full Dinner Menu
Sunday evenings
from 5-8pm!
Reservations Encouraged.



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

DINNER SPRING 2023

SNACKING & SHARING

WARM BREAD • 9
Warm Whole Grain Bread
Choice of:
Butters - Pork Schmaltz - 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 (2x) • 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

CARROT & 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
Almond-Raisin Cous Cous, Bok Choy, Beets, Tamari, Shichimi Togarashi

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
NY Strip Steak (12-13 oz) • 54
Crispy Herbed Potatoes, Au Jus
ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Maitre D' Butter • + 3/ea

SIDES & SUCH

SIDE SALAD • 8

BUTTERED SPAGHETTI • 8

CRISPY HERBED POTATOES • 8
ADD: Truffle Mayo • 3

CREAMY LOBSTER GIRELLE • 24

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% Gratuity will automatically be applied to parties of 6 or more.

5.18.23

WINES BY THE GLASS

BUBBLES

- CAVA, *Jaume Serra, "Cristalino", Spain* • 13
- CHAMPAGNE, *Louis de Sacy, Brut, "Original," France NV* • 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+ *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 *Gabriëlskloof, "Rosebud," Bot River, Walker Bay, South Africa 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 - Seedlip Spice. Served 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

FEVER TREE • 5
Ginger Beer - Indian Tonic

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-

MARAVILLA SPRITZ • 16
Sombra Mezcal, Aperol, Luxardo Maraschino, Lime Juice, Sparkling Wine

FULKERSON SPRITZ • 15
Tuition Distillery FLX Vodka Fulkerson Winery Niagara 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

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

HEINRICH REISSDORF
Kölsch, Germany - 16 oz (can) • 10

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

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