

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, SEPT 1ST

FRIDAY, OCT 6TH

SAT, OCT 21ST

RESERVATIONS
REQUIRED

Full Dinner Menu
Sunday evenings
from 5-8pm!

Reservations Encouraged.

WE'RE
OPEN
ON
SUNDAY
NIGHTS!

DINNER

SUMMER 2023

SNACKING & SHARING

OLIVES • 7
Orange Zest & Rosemary

WARM BREAD • 8
Warm Whole Grain Bread & Butters

CHEESE BOARD • 23/31
*Selection of 3 or 5 cheeses (2 oz/ea)
Crostini, Jam & Marcona Almonds*

CHARCUTERIE BOARD • 23
*Selection of Artisan Meats,
Mustard, House Pickles, Crostini*

SPICED CASHEWS • 5
Curry & Chili Salt

HUMMUS • 14
*Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +4*

FRENCH ONION SOUP • 14
*Roasted Bread, Gruyère & Cheese Curds
+ Amontillado Sherry (1 oz) • +5*

CORNMEAL CRUSTED CALAMARI • 19
Chili-Garlic Crispies, Curry Aioli

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

OYSTERS ROCKERFELLER (2x) • 16
Broiled XL Oysters, Butter, Garlic-Herbed Breadcrumbs

SHRIMP COCKTAIL (5x) w/Caper Cocktail • 18

CRAB DEVEILED EGG (2 piece) • 7

CAVIAR DEVEILED EGG (2 piece) • 17

SALADS

ROMAINE CAESAR • 11/17
*Caesar Dressing, Cantabrian Anchovies,
Warm Garlicky Croutons, Grana Padano*

THE QUINCY SALAD • 11/17
*Pears, Spiced Cashews, Blue Cheese
Sherry-Date Dressing*

ADD TO ANY SALAD:
*Chicken Breast • 9
Lemon-Garlic-Parsley Shrimp (5x) • 15
Seared Steak (5 oz) • 17*

PASTA

Gluten Free Pasta Available Upon Request +\$2/\$4

TORCHIO • 16/29
*Gold Bar Squash,
Toasted Pine Nuts, Bianco Sardo*

CANNOLICCHI • 17/31
*Heirloom Tomato, Coppa,
Garlic Scapes, Dill, Crème Fraîche*

MAFALDINE • 17/31
Lamb, Tomato, Mint, Bianco Sardo

LARGE PLATES

WHOLE ROASTED TIARA CABBAGE • 25
Soy Butter, Chilled Quinoa Salad, Miso Vinaigrette, Togarashi Duhka

SEARED ATLANTIC SKATE WING • 35
*Chanterelles, Garlic Scapes, Morcilla Sausage,
Salt Potatoes, Summer Squash, Bianco Sardo Broth*

VENISON • 42
*Denver Leg Filet, Summer Squash & Chanterelle Mushrooms, Black Olive Couscous,
Cherry-Rosemary Jus, Aromatic Herbs*

THE QUINCY BURGER • 20
*Gruyère & Cheese Curds, Lettuce, Tomato
Crispy Potatoes OR Green Salad
+ Mushrooms / Over Easy Egg • +2.50 ea
+ House Cured Bacon • +3*

STEAK FRITES
*Hanger Steak (10 oz) • 39 Ribeye Steak (12oz) • 49
Crispy Herbed Potatoes, Au Jus
ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Mushrooms - Maitre D' Butter • + 2.50/ea*

SIDES & SUCH

SALT POTATOES & CHANTERELLES • 14

CRISPY HERBED POTATOES • 7
ADD: Truffle Mayo • 2.50

BUTTERED SPAGHETTI • 7

HERBED CUCUMBER SALAD • 8

SUMMER SQUAS • 8

SIDE SALAD • 7

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.

8.11.23

WINES
BY THE GLASS

BUBBLES

CAVA, *Jaume Serra*, "Cristalino", Spain • 10
CHAMPAGNE, *Louis de Sacy*, Brut, "Original," France NV • 18

WHITE WINE

MUSCADET *Julien Braud*, "40 oz White", Loire, France 2016 • 10
RIESLING, SEMI-DRY *Hermann J. Wiemer*, Finger Lakes 2021 • 13
SAUVIGNON BLANC+ *Clos Floridène*, Graves Blanc, Bordeaux 2011 • 13
CHARDONNAY, *Mac Forbes*, Yarra Valley, Victoria, Australia 2018 • 13
CHARDONNAY *Kistler*, "Les Noisetiers", Sonoma Coast, California 2020 • 26

ROSÉ

SAPERAVI, *Standing Stone*, "Tenturier," Dry Rose, Finger Lakes 2021 • 11

RED WINE

RED BLEND *Element Winery*, "Can't Stop/Won't Stop", FLX 2018 • 14
GAMAY *Clos de la Roilette* "Cuvee Christie", Beaujolais, France 2020 • 14
TEMPRANILLO *Bodegas Muga*, Tempranillo, Reserva Rioja, Spain 2018 • 15
MALBEC *Zuccardi*, "Serie A", Mendoza, Argentina 2021 • 12
NEBBIOLO, *G.D. Vajra*, "Albe," Barolo, Piedmont, Italy 2018 • 18
CABERNET SAUVIGNON + *Glenelly*, "Estate Reserve" Stellenbosch, SA 2014 • 15

DRY

(NON-ALCOHOLIC)

ERASTUS (NA) • 13
Seedlip Garden, Earl Grey, Honey, Lemon Juice, Club Soda

SEEDLIP COSMO (NA) • 13
Seedlip Spice & Grove, Cranberry, Orange, Lime Juice

SEEDLIP & TONIC (NA) • 12
Choice of: Seedlip Garden - Seedlip Grove - Seedlip Spice. Served with Fever Tree Indian Tonic

ERDINGER WEISSBRÄU • 7
Non-Alcoholic Wheat Beer 12 oz (bottle)

ZERO GRAVITY RESCUE CLUB • 7
Non-Alcoholic IPA 12 oz (can)

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 • 5
Cola - Diet - Lemon, Rootbeer
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 • 13
Vodka or Gin, Noilly Prat Extra Dry,
Anchovy-Olive Brine

NIAGARA SPRITZ • 14
Tuition Distillery FLX Vodka
Fulkerson Winery Niagara Grape Juice,
Sparkling Wine, Lemon

MARGARITA • 13
Arette Blanco, Dry Curaçao, Lime Juice
-Up OR On the Rocks-

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

SEASONAL GIN GIMLET • 16
Gin, Local Produce,
Lime Juice, Something "Sweet"

ESPRESSO MARTINI • 15
Tuition Distillery FLX Vodka
Dry Curaçao, Fernet Branca
Maple Syrup, Espresso, Nutmeg

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

THE WELLINGTON • 15
Bourbon, Date Syrup, Black Walnut Bitters

WILLET MANHATTAN • 22
Willet "Potstill Reserve" Single Barrel Bourbon,
Carpano Antica Vermouth,
Chuncho Bitters, Luxardo Cherry

BEER

SOUTH HILL CIDER
"Baldwin", NY- 100z • 9

PAULANER
Munich Lager, Germany - 160z (can) • 8

F.L.X. CULTURE HOUSE
Homage Pilsner, NY- 160z • 8

ARDENNES
Belgian Wheat, NY 12 oz (can) • 9

F.L.X. CULTURE HOUSE
Gose, NY- 160z • 8

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

F.L.X. CULTURE HOUSE
Orchestra of Oddities v.1.0
IPA w/Passionfruit, NY - 160z • 10

F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 160z (can) • 8

BOULEVARD BREWING
Barrel Aged Quad Ale,
Kansas City - 120z (btl) • 10

BELL'S
Porter, MI- 120z (btl) • 6