

WINES
OF
SOUTH
AFRICA

Explore one of our
favorite wine regions
alongside
a Chef curated
5 course menu,
paired with a
selection of exciting
South African wines!

TH. OCTOBER 19TH

5:30 APERITIF

6:00 DINNER

\$125/PP

RESERVATIONS
REQUIRED

MASTER CLASS

Thursday 11A-1P

\$20/pp

Take a deep dive into the
history, geography, culture,
and terroir. This seminar is
open to the public! \$20/pp

INDUSTRY

PROFESSIONALS:

contact josh@flxhospitality

LET US
DO THE
COOKING THIS
THANKSGIVING

Relax this Holiday
Season and let us
do the cooking!

Join us at The Quincy
Exchange for a full
Thanksgiving Supper
with all the fixin's!

TH. NOVEMBER 23RD

12:45P & 3:15P

\$89/PP

Optional wine pairings
also available.

VISIT:

QuincyExchange.com

or

CALL 607-463-8801
to make

RESERVATIONS

BRUNCH

FALL 2023

SNACKING & SHARING

AVOCADO TOAST • 11

Toasted Sourdough, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 2.50

WARM BREAD • 8

Warm Whole Grain Bread & Butters

HUMMUS • 14

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

FRENCH ONION SOUP • 14

Roasted Bread, Guyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 4

CORNMEAL CRUSTED CALAMARI • 19

Chili-Garlic Crispies, Curry Aioli

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

OYSTERS ROCKEFELLER • 16

Broiled Oysters, Pine Nut Pesto, Lomo, Breadcrumbs

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

CRAB DEVEILED EGG (2 piece) • 7

CAVIAR DEVEILED EGG (2 piece) • 17

EGG PLATES

OPEN-FACED OMELETTE • 24

Farm Eggs, Sweet Peppers, Leeks, Tomatoes, Corn, Feta, Herbs

CRAB BENEDICT • 33

Chilled Crab Salad, Toasted English Muffin, Poached Farm Egg, Hollandaise, Green Salad

SHRIMP & GRITS • 30

Cheesy Grits, Sautéed Shrimp, Poached Farm Eggs, Furikake

STEAK & EGGS • 39

Hanger Steak (10 oz), Sunny Side Up Eggs, Crispy Herbed Potatoes
+ ADD: Truffle Mayo - Caramelized Onions - Blue Cheese - Mushrooms - Maitre D' Butter • +2.50/ea

BREAKFAST PLATE • 25

2 Eggs Any Style, Housemade Bacon, Crispy Herbed Potatoes,
Choice of Toast: Sourdough, Flax-Oat or English Muffin

SAVORY

CANNOLICCHI • 17/31

Heirloom Tomato, Coppa, Dill, Crème Fraîche
ADD Poached Egg +3

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

LOBSTER ROLL • 40

Warm Buttered NE Roll, Chilled Lobster Salad,
Hollandaise, Green Salad

THE QUINCY BURGER • 20

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 • 17

Caramelized Cocoa Nibs,
Baker's Butter, NYS Maple Syrup

PANCAKES

Peaches & Cream, NYS Maple Syrup • 18

BLOODY
MARYS

Vodka or Gin
Roasted Tomato, Lemon
Anchovy Olive • 15

Sombra Mezcal
Roasted Tomato, Tajin,
Lime • 16

QUINCY
MIMOSA

Sparkling Wine
Dry Curaçao
Fresh OJ
• 14

SIDES

PANCAKES (2x) • 7

CRISPY HERBED POTATOES • 7
ADD: Truffle Mayo • 2.50

CHEESY GRITS • 7

SOURDOUGH TOAST • 4

TWO EGGS Any Style • 5

BACON • 6

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.

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 • 12
CHARDONNAY *Voyager Estate*, Western Australia 2017 • 16
CHARDONNAY *Kistler*, "Les Noisetiers", Sonoma Coast, California 2021 • 24

ROSÉ

TXAKALINA *Inazio Urruzola*, Hondaribi Zuri/ Beltza, Basque, SP 2019 • 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 • 13
TEMPRANILLO *Bodegas Muga*, Reserva, Rioja, Spain 2019 • 15
ZINFINDEL *Turley*, "Juvenile" California 2021 • 16
NEBBIOLO, G.D. *Vajra*, "Albe," Barolo, Piedmont, Italy 2019 • 18
CABERNET SAUVIGNON *Vasse Felix*, "Filius" Margaret River, Western AU 2019 • 15

DRY

(NON-ALCOHOLIC)

SEEDLIP MULE (NA) • 13
Seedlip Garden, Lime Juice, Fever Tree Ginger Beer

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

SEEDLIP & TONIC (NA) • 13
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 • 4

SARATOGA SPRING WATER
Still - Sparkling
(28 oz) • 8

FULKERSON GRAPE JUICE • 8
Concord - Niagara

FRESH SQUEEZED
Orange Juice (6 oz) • 7
Grapefruit Juice • 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

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

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

F.L.X. CULTURE HOUSE
Sour Cherry Gose, NY- 120z • 10

BITBURGER
Pilsner, Germany- 16.9 oz (can) • 7

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

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

BRASSERIE DUPONT
Saison, Belgium- 11.20z (btl) • 10

F.L.X. CULTURE HOUSE
'Wild Ale', NY- 100z • 8

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

THE ALCHEMIST
'Focal Banger' IPA, VT- 160z (can) • 12

VICTORY,
Golden Ale, PA - 160z • 7

BELL'S
Porter, MI- 120z (btl) • 6

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