

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

SAT, OCT 21ST

RESERVATIONS
REQUIRED

Full Dinner Menu
Sunday evenings
from 5-8pm!

Reservations Encouraged.

WE'RE
OPEN
ON
SUNDAY
NIGHTS!

BRUNCH

SUMMER 2023

SNACKING & SHARING

- MONKEY BREAD • 17
Croissant, Cinnamon Sugar, Brown Butter Caramel, Happiness (20 min)
- WARM BREAD • 8
Warm Whole Grain Bread & Butters
- FRENCH ONION SOUP • 14
*Roasted Bread, Guyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 4*
- AVOCADO TOAST • 11
*Toasted Sourdough, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 2.50*
- HUMMUS • 14
*Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +4*
- CORNMEAL CRUSTED CALAMARI • 19
Chili-Garlic Crispies, Curry Aioli

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

OYSTERS ROCKEFELLER • 16
Broiled Oysters, Maitre D'Butter, Garlic-Herbed 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, Cherry 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, *Mac Forbes*, Yarra Valley, Victoria, Australia 2018 • 13
CHARDONNAY *Kistler*, "Les Noisetiers", Sonoma Coast, California 2021 • 24

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
PINOT NOIR *E.Monnot et Fils*, Ier Cru, Maranges, Burgundy, FR 2019 • 16
ZINFINDEL *Turley*, "Juvenile" California 2021 • 16
NEBBIOLO *G.D. Vajra*, "Albe", Barolo, Piedmont, Italy 2018 • 18
CABERNET SAUVIGNON + *Glenelly*, "Estate Reserve" Stellenbosch, SA 2014 • 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) • 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

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 GIMLET • 16
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

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- 11.2oz (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