

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

DINNER

FALL 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 • 17
Broiled Oysters, Pine Nut Pesto, House cured Lomo, Breadcrumbs

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

CRAB DEVEILED EGG (2 piece) • 7

CAVIAR DEVEILED EGG (2 piece) • 17

SALADS

KALE 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 or PASTA
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
*Basil-Turnip Pesto, Pine Nuts,
Bianco Sardo, Lemon*

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

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

LARGE PLATES

STUFFED DELICATA SQUASH • 25
Ancient Grains, Corn Purée, Shisho Chimichuri, Bianco Sardo

WILD KING SALMON • 35
*Fennel, Chilled Tomato-Cucumber-Onion, Ancient Grains Salad &
Caper Pine Nut Verde*

ROASTED DUCK BREAST • 42
Roasted Garlic- Turnip Purée, Potato & Leek Croquette

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

CRISPY HERBED POTATOES • 7
ADD: Truffle Mayo • 2.50

SIDE SALAD • 7

BUTTERED PASTA • 7

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*, Chardonnay, 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
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 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