

WINE
TASTING
ADVENT
CALENDAR

Each Calendar includes:
24x 187ml (6oz) bottles from well-known and loved regions as well as new discoveries from around the world!

Plus a full bottle of Sparkling Wine from the Finger Lakes to enjoy anytime this holiday season!

Pickup in Geneva or Corning.

Shipping available in: NY State!



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!

THURSDAY
NOVEMBER 23RD
12:45P & 3:15P
\$89/PP

Optional wine pairings are also available.

VISIT:
QuincyExchange.com
or
CALL 607-463-8801
to make RESERVATIONS

BRUNCH

FALL 2023

SNACKING & SHARING

MONKEY BREAD • 17
Cinnamon, Brown Butter Caramel, Love
(20min)

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 LIGURIAN • M/P
Broiled Oysters, Mint-Pine Nut Pesto, House Cured Duck Prosciutto

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, Kale, Mushrooms, Peppers, Herbs, Chèvre

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

CAMPANELLE • 16/29
Basil-Turnip Pesto, Pine Nuts,
Bianco Sardo, Lemon
+ Poached Farm Egg • 2.50

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
Apple Compote & Cream, NYS Maple Syrup • 18

BLOODY
MARYS

Vodka or Gin
Roasted Tomato,
Lemon, 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 *Kumeu River, "Village", New Zealand 2022* • 12

CHARDONNAY *Ojai, "Rancho Ontiveros", Santa Maria Valley, CA 2022* • 17

ROSÉ

TXAKOLINA *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 2022* • 13

TEMPRANILLO *Bodegas Muga, Reserva, Rioja, Spain 2019* • 15

ZINFANDEL *Turley, "Juvenile" California 2021* • 16

NEBBIOLO, G.D. *Vajra,"Albe," Barolo, Piedmont, Italy 2019* • 18

CABERNET SAUVIGNON *Vasse Felix, "Filius" Margaret River, Western AU 2020* • 13

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

BOURBON 75 • 15
Buffalo Trace Bourbon, Apple Cider, Lemon Juice, Mint Syrup, South Hill 'Baldwin' Cider

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

COSMOPOLITAN • 15
Tuition Distillery FLX Vodka
Dry Curaçao, Cranberry, Lime Juice

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

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

WESTBROOK
White Thai, SC 12 oz (can) • 8

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

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

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

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

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

BELL'S
Porter, MI- 120z (btl) • 6

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

FOUNDERS
Kentucky Breakfast 2019 Stout
Missouri - 100z • 9