

CHEF'S COUNTER

Treat yourself this holiday season with a one of a kind dining experience!

Our six seat Chef's Counter puts you practically in the kitchen with full view of the wood fired grill and the Chef's preparations.

Paired with amazing wines from around the world, this spontaneous multi-course menu will delight you with an array of artfully crafted small plates.

M

FRI 12.29

SAT 12.23 & 12.30
NEW YEAR'S EVE!

SUN 12.31

5P & 8P

RESERVATIONS
REQUIRED

CELEBRATE YOUR HOLIDAYS WITH US!!

Reservations
Now Available for:
BRUNCH 11am-3pm
DINNER 5-8pm

On
CHRISTMAS EVE
Sunday, Dec. 24th
&
NEW YEARS EVE
Sunday, Dec. 31st

Ring in 2024 in style!

BRUNCH on
New Year's Day!
Monday, Jan 1st
11am-3p
Luxurious Specials,
Bubbles, Oysters
& More!

607-463-8801
QUINCYEXCHANGE.COM
SEE OUR HOST FOR
RESERVATIONS

BRUNCH WINTER 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

BROILED OYSTERS • M/P

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, Peppers, Mushrooms, Sunchoke Purée, Herbs, Grana Padano

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 • 15/28
*Extra Virgin Olive Oil, Red Chili Flakes, Garlic, Bianco Sardo
+ Poached Farm Egg • 2.50
Gluten Free Pasta Available Upon Request +\$2/\$4*

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 • +2.50 ea
+ House Cured Bacon • +3*

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
CREMANT D’ALSACE *Pierre Sparr, Brut Reserve, France NV* • 13

WHITE WINE

ALBARINO *Pazo das Bruxas, Rias Baixas, Spain 2022* • 12
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

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
APPLE CIDER • 5
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

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

BOURBON 75 • 14
Old Forester Bourbon, Apple Cider,
Lemon Juice, Mint Syrup,
South Hill ‘Baldwin’ Cider

CRAN-ORANGE MULE • 15
Infused Tuition Distillery FLX Vodka
Lime Juice, Fever Tree Ginger Beer

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- 11.20z (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