

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

HAPPY NEW YEAR!

Ring in 2024 in style!

Reservations now available for BRUNCH and DINNER on New Year's Eve & Day!

Sunday, Dec. 31st
11-3p, 5-8p

BRUNCH on
New Year's Day!
Monday, Jan 1st
11-3p

Luxurious menu specials, gorgeous bubbles, oysters and more!

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

DINNER WINTER 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)
Crostoni, Jam & Marcona Almonds*

CHARCUTERIE BOARD • 23
*Selection of Artisan Meats,
Mustard, House Pickles, Crostoni*

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

BROILED OYSTERS • M/P

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

CRAB DEVEILED EGG (2 piece) • 7

CAVIAR DEVEILED EGG (2 piece) • 17

SALADS

ROMAINE 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

CAMPANELLE • 15/28
*Extra Virgin Olive Oil, Red Chili Flakes,
Garlic, Bianco Sardo*

CANNOLICCHI • 17/31
*Roasted Butternut Squash, Ham
Brown Butter, Chèvre, Sage*

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

LARGE PLATES

ROASTED WINTER SQUASH • 26
Farro, Sunchoke Purée, Fresh Herbs, Bianco Sardo, Almond Dukkah

WILD COHO SALMON • 35
*Braised Lentils, Bacon Lardons,
Brandy Dijon Cream, Caper Pine Nut Verde*

BRAISED LAMB SHANK • 36
Warm Lemon-Herb Quinoa, Broccolini, Tomato Caper Sauce

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

SIDE SALAD • 7

BUTTERED PASTA • 7

CRISPY HERBED POTATOES • 7
ADD: Truffle Mayo • 2.50

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.

12.1.23

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* • 13
- 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
- BITBURGER
Pilsner, Germany- 16.9 oz (can) • 7
- F.L.X. CULTURE HOUSE
'Homage' Pilsner, NY- 160z • 8
- WESTBROOK
White Thai, SC 12 oz (can) • 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