

CHEF'S COUNTER

Treat yourself for Valentine's Dinner with our One of a Kind Dining Experience!

Our six seat Chef's Counter seats 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.



**WEDNESDAY
FEB. 14TH
5P & 8P
RESERVATIONS
REQUIRED**

VALENTINE'S DINNER AT QUINCY EXCHANGE

Reservations Now Available for:

**WEDNESDAY
FEB 14th
5-8pm**

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

OUR WINTER HOURS

**WED-SUN
DINNER 5-8pm**

**SAT & SUN
BRUNCH 11-3pm**

BRUNCH WINTER 2024

SNACKING & SHARING

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

WARM BREAD
w/ Butters • 8 OR w/ Duck Schmaltz • 9

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 DEVILED EGG (2 piece) • 7

EGG PLATES

OMELETTE • 24

Farm Eggs, Caramelized Onions, Mushrooms, Gruyere & Cheese Curds, Green Salad

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 or English Muffin*

ENTREES

CAMPANELLE • 16/30
*Roasted Winter Squash, Blue Cheese
Brown Butter, Hazelnuts, Sage
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 • 37
*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

BREAD PUDDING FRENCH TOAST • 17
Orange, Cardamom, Cinnamon, Toasted Meringue

PANCAKES
Strawberry Jam & Cream, NYS Maple Syrup • 18

BLOODY MARYS

*Vodka or Gin
Roasted Tomato,
Lemon, Olive • 15*

*Sombra Mezcal
Roasted Tomato, Lime,
Tajin-Salt • 16*

QUINCY MIMOSAS

*Sparkling Wine,
Dry Curaçao & OJ • 14
or
Apple Cider • 13*

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-SWEET *In Our Element, "First Pick," Finger Lakes 2020* • 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

HONDARRIBI ZURI/ BELTZA *Inazio Urruzola, Txakoli, Basque, Spain 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

SANGIOVESE *Castello di Volpaia, Chianti Classico, Tuscany, Italy 2021* • 12

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

CABERNET SAUVIGNON *Vasse Felix, "Filius", Western Australia 2020* • 13

DRY

(NON-ALCOHOLIC)

PINEWOOD DERBY (NA) • 13
Spiritless Kentucky 74 Bourbon, Lemon Juice, Smoked Black Tea Syrup

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-
ADD: Chipotle w/Tajin-Salt + 1*

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

POM-ROSEMARY FIZZ • 15
*Bombay Sapphire Gin, Pomegranate Juice,
Lemon Juice, Rosemary Syrup, Club Soda*

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

THE WELLINGTON • 15
*Bourbon, Date Syrup, Black Walnut Bitters
Make it a Hot Toddy
w/spritz of Amontillado Sherry*

NYS WINTER • 19
*Hidden Marsh Distillery Rye,
Miles Black Walnut Amaro,
Fees Barrel Aged Whiskey Bitters,
Luxardo Cherry*

BEER

F.L.X. CULTURE HOUSE
'Homage' Pilsner, NY- 16oz • 8

ARDENNES
Belgian Blonde (12oz) can • 9

F.L.X. CULTURE HOUSE
Gose, NY- 16oz • 8

F.L.X. CULTURE HOUSE
Sour Cherry Gose, NY- 12oz • 10

WEIHENSTEPHANER
Hefeweizen, Germany 11.2oz (btl) • 7

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

F.L.X. CULTURE HOUSE
*'The Cultured One'
Wild Golden Ale - 10oz • 10*

F.L.X. CULTURE HOUSE
'Wild Ale', NY- 10oz • 8

F.L.X. CULTURE HOUSE
'Standard' IPA, NY- 16oz • 8

COMMON ROOTS
'Good Fortune', IPA, MI- 16oz (can) • 9

BELL'S
Porter, MI- 12oz (btl) • 6

BOULEVARD BREWING
*Barrel Aged Quad Ale,
Kansas City, MO - 12oz (btl) • 10*

FOUNDERS
*Kentucky Breakfast Stout 2019
Missouri - 10oz • 9*

CIDER

SOUTH HILL CIDER
Baldwin NY- 10oz • 9