

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

DINNER WINTER 2024

SNACKING & SHARING

OLIVES • 7
Orange Zest & Rosemary

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

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

BROILED OYSTERS • M/P

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

CRAB DEVILED EGG (2 piece) • 7

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

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

BIGOLI NERO • 18/33
*Flaked Salmon, Fennel, Onion,
Saffron, Golden Raisins, Pinenuts*

LARGE PLATES

STUFFED NAPA CABBAGE • 26
*Spiced Quinoa Salad with Dried Cherries, Golden Raisins & Pinenuts,
Apricot Puree & Chimichurri*

PAN SEARED WALLEYE • 35
*Crispy Sundried Tomato Polenta, Roasted Sunchoke & Carrots,
Herb Salad, Bianco Sardo Broth*

CHICKEN CASSOULET • 34
Confit Chicken, Sausage, White Beans, Tomato, Herbs, Breadcrumbs

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

CURRY HONEY ROASTED CARROTS • 9

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. 1.13.24

WINES BY THE GLASS

BUBBLES

CAVA, *Jaume Serra, "Cristalino", Spain • 10*

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

WHITE WINE

ALBARIÑO *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 • 13*

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, POM 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
or Make it a Hot Toddy!
w/spritz of Amontillado Sherry

NYS WINTER • 19
Taconic Straight Bourbon,
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