

OUR WINTER HOURS

WED-SUN
DINNER 5-8pm

SAT & SUN
BRUNCH 11-3pm

607-463-8801

QUINCYEXCHANGE.COM

FOR RESERVATIONS

THE Maillard CLUB

WINE DINNER SERIES

SAT, MARCH 2nd
6-9pm

Showcasing Two Decades of
Sine Qua Non
Wines of California

A range of these sought
after cult wines
will be served alongside
a five-course meal
prepared by
our Chef/Owner
Christopher Bates, MS

RESERVATIONS REQUIRED
AT
QUINCYEXCHANGE.COM

FEBRUARY SPIRIT FLIGHT

Enjoy a dram from
Our Vault Collection!

Each month we will offer
a focused spirits tasting,
exploring the treasures
from our Vault.

Book a private table in
our vault or enjoy a tasting
at the bar or your table
alongside your
Quincy Exchange meal.

FEB: Pappy Van Winkle

- Old Rip Van Winkle
Bourbon 10 Year .750z
- Van Winkle Special Reserve
Bourbon 12year .750z
- Pappy Van Winkle Family
Reserve 15 Year .750z

\$159/pp

ASK YOUR SERVER FOR
DETAILS!

BRUNCH

WINTER 2024

SNACKING & SHARING

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

WARM HOUSEMADE
GARLIC-ROSEMARY FOCACCIA
w/ Butters • 8

FRENCH ONION SOUP • 14
Roasted Bread, Guyere, Cheese Curds
+ Amontillado Sherry (1 oz) • 4

AVOCADO TOAST • 11
Toasted Focaccia, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 2.50 ea

HUMMUS • 14
Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +4

CORNMEAL CRUSTED CALAMARI • 19
Chili-Garlic Crispies,
Curry Aioli, Chipotle Cream

OYSTERS & SUCH

DAILY OYSTER SELECTION M/P

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

CRAB DEVILED EGG (2 piece) • 7

EGG PLATES

OPEN FACED OMELETTE • 24
Farm Eggs, Carrot Purée, Sunchoke & Radish Salad, Bianco Sardo, Herbs

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
Tenderloin (6-7 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: Focaccia or English Muffin

ENTREES

CAMPANELLE • 16/30
Rainbow Carrots, Fried Garlic, Chili Oil,
Creme Fraîche, Kimchi, Bianco Sardo
+ Poached Farm Egg • 2.50 ea
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

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

FOCACCIA 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.

2.24.24

WINE 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

- PINOT NOIR BLEND *Element Winery, "Can't Stop/Won't Stop", FLX 2018* • 14
- CABERNET FRANC *Living Roots, Finger Lakes 2021* • 15
- GAMAY *Clos de la Roilette, "Cuvee Christie", Beaujolais, France 2022* • 13
- SANGIOVESE *Castello di Volpaia, Chianti Classico, Tuscany, Italy 2021* • 12
- 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 Phonograph Un-Sweet 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- 160z • 8
- F.L.X. CULTURE HOUSE
Gose, NY- 160z • 8
- F.L.X. CULTURE HOUSE
Sour Cherry Gose, NY- 120z • 10
- WEIHENSTEPHANER
Hefeweizen, Germany 11.20z (btl) • 7
- DUVEL
Strong Blond, Belgium- 11.20z (btl) • 10
- F.L.X. CULTURE HOUSE
‘The Cultured One’
Wild Golden Ale, NY - 100z • 10
- F.L.X. CULTURE HOUSE
‘An Orchestra of Oddities’
Sour IPA, NY- 160z • 10
- F.L.X. CULTURE HOUSE
‘Standard’ IPA, NY- 160z • 8
- OTHER HALF
‘Green City’ IPA
Bloomfield, NY- 160z (can) • 10
- BOULEVARD BREWING
Barrel Aged Quad Ale,
Kansas City, MO - 120z (btl) • 10
- F.L.X. CULTURE HOUSE
Winter Night Stout, NY- 100z • 11
- FOUNDERS
KBS 2019
Grand Rapids, MI - 100z • 9
- CIDER
- SOUTH HILL CIDER
Phonograph Harvest Cider, NY- 120z (can) • 8
Semi-Sweet OR Un-Sweet
- SOUTH HILL CIDER
Farmhouse Wild Fermented
Ithaca, NY- 160z (bottle) • 21