

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 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!

DINNER

WINTER 2024

SNACKING & SHARING

OLIVES • 7
Orange Zest & Rosemary

WARM HOUSEMADE
GARLIC-ROSEMARY FOCACCIA
w/ Butters • 8

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, Chipotle Cream

OYSTERS & SUCH

DAILY OYSTER SELECTION • M/P

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

PASTA

Gluten Free Pasta Available Upon Request +\$2/\$4

CAMPANELLE • 16/30
Rainbow Carrots, Fried Garlic, Chili Oil,
Creme Fraîche, Kimchi, Bianco Sardo

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

GARGANELLI • 16/30
Herb-Pinenut Pesto, Hazelnuts,
Lemon Zest, Bianco Sardo

LARGE PLATES

STUFFED ROASTED PRINCESS SQUASH • 26
Creamy Coconut Farro, Rainbow Carrot Puree,
Pinenut Dukkah, Chipotle Aioli & Chimichurri

PAN SEARED MONKFISH • 35
French Creamed Lentils, Black Trumpet Mushrooms,
Sunchoke & Parsley Salad, Dill-Chive Oil

CHICKEN CASSOULET • 34
Confit Chicken, Herb-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
Tenderloin (6-7oz) • 39 Ribeye Steak (12oz) • 49
Crispy Herbed Potatoes, Chimichurri Sauce & Cherry-Rosemary 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.

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

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, 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

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- 16.90z (bottle) • 21