

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

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 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, Chipotle Cream

OYSTERS & SUCH

DAILY OYSTER SELECTION • M/P

BROILED OYSTERS • 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
Seared Steak (5 oz) • 17

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

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

LARGE PLATES

STUFFED ROASTED PRINCESS SQUASH • 26
*Spiced Quinoa Salad, Rainbow Carrot Puree,
Pinenuts, Squash Seed Dukkah, Chipotle Aioli & Chimichurri*

PAN SEARED MONKFISH • 35
French Lentils, Roasted Sunchokes & Carrots, Herbs, 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, Tamari Butter, Chimichurri Sauce
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

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

D R Y

(N O N - A L C O H O L I C)

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 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
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

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
Phonograph Harvest Cider, NY- 12oz (can) • 8
Semi-Sweet OR Un-Sweet