

MARCH
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.

MARCH:

Pappy Van Winkle

- Old Rip Van Winkle
Bourbon 10 Year .75oz
- Van Winkle Special Reserve
Bourbon 12year .75oz
- Pappy Van Winkle Family
Reserve 15 Year .75oz
\$159/pp

ASK YOUR SERVER FOR
DETAILS!

JOIN US!



OUR
HOURS:

WED-SUN
DINNER 5-8pm

SAT & SUN
BRUNCH 11-3pm

607-463-8801
QUINCYEXCHANGE.COM
FOR RESERVATIONS

DINNER
SPRING 2024

SNACKING & SHARING

OLIVES • 7
Orange Zest & Rosemary

WARM HOUSEMADE
GARLIC-ROSEMARY FOCACCIA
w/ Butters • 8 OR Pork 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

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

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

HEIRLOOM BEET RISOTTO • 28
Carnaroli Rice, Butter, Bull's Blood & Candy Stripe Beets, Meyer Lemon, Dill

PAN SEARED MONKFISH • 35
French Creamed Lentils, Black Trumpet Mushrooms,
Sunchokes & 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
Bison Hanger (10oz) • 41 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.

WINE 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 -
Grapefruit Soda

ICED TEA • 4

SARATOGA SPRING WATER
Still - Sparkling
(28 oz) • 8

FULKERSON GRAPE JUICE • 6
Concord - Niagara

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
Devils River Bourbon, Date Syrup,
Black Walnut Bitters, Ardbeg Spritz

THE CULTURED SBAGLIATO • 15
Cocchi Sweet Vermouth, Campari,
FLX Culture House Lambic,
Nikolaihof Elderflower Syrup

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 - 11.20z (btl) • 7

DUVEL
Strong Blond, Belgium- 11.20z (btl) • 10

F.L.X. CULTURE HOUSE
‘The Cultured One’
Wild Golden Ale, NY- 10oz • 10

F.L.X. CULTURE HOUSE
‘An Orchestra of Oddities’ Sour IPA
NY- 16oz • 10

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

OTHER HALF
‘Green City’ IPA
Bloomfield, NY- 16oz (can) • 10

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

F.L.X. CULTURE HOUSE
Winter Night Stout, NY- 10oz • 11

FOUNDERS
KBS 2019
Grand Rapids, MI - 10oz • 9

CIDER

IN OUR ELEMENT
Northern Spy, NY- 10oz (Draft) • 8

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

SOUTH HILL CIDER
Farmhouse Wild Fermented
Ithaca, NY- 16.9oz (bottle) • 21