

BRUNCH
SPRING 2024

SNACKING & SHARING

- MOCHA MONKEY BREAD • 17
Cocoa, Espresso, Sugar, Chocolate Sauce
(20min)

WARM HOUSEMADE
GARLIC-ROSEMARY FOCACCIA
w/ Butters • 8 OR *Pork Schmaltz* • 9

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
- OYSTERS ROCKEFELLER • \$14
- SHRIMP COCKTAIL (5x) w/Caper Cocktail • 18
- CRAB DEVILED EGG (2 piece) • 7

EGG PLATES

- OPEN FACED OMELETTE • 24
Farm Eggs, Broccoli Spigarello, Sautéed Mushrooms, Chili Oil, Grana Padano
- 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 • 41
Bison Hanger (10 oz), Sunny Side Up Eggs, Crispy Herbed Potatoes
+ ADD: *Truffle Mayo - Caramelized Onions - Blue Cheese - Mushrooms - Maitre D' Butter* • +2.50/ea
- BREAKFAST PLATE • 23
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
MIMOSA

- Sparkling Wine,*
Dry Curaçao
& OJ • 14

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

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 your table
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!

HAPPY
HOUR!

Every
WEDNESDAY &
THURSDAY

Join us
at the Bar for
HALF PRICED
fresh oysters and
\$5 DRAFT BEER
from
FLX Culture
House

Close your laptop,
grab a friend, and
unwind with us!

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

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*
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

PIQUETTE PUNCH • 15
Uruapan and Smith & Cross Rums,
Marmalade Syrup, Sparkling Piquette Rouge

MARGARITA • 13
Arette Blanco, Dry Curaçao, Lime Juice
-Up OR On the Rocks-
ADD: *Chipotle w/Tajin-Salt + 1*

POM-ROSEMARY FIZZ • 15
Bombay Sapphire Gin, POM Juice,
Lemon Juice, Rosemary Syrup, Club Soda

ESPRESSO MARTINI • 15
Montauk Distilling Company Vodka,
Dry Curaçao, Fernet Branca
Maple Syrup, Espresso, Nutmeg

MINT JULEP • 16
Old Forester Bourbon,
Fresh Mint, Sugar Cube

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 11.2oz (btl) • 7

DUVEL
Strong Blond, Belgium- 11.2oz (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