

CHEF'S COUNTER

Treat yourself
with a one of a kind
dining experience!

Our six seat Chef's Counter
puts you practically in the
kitchen with full view of the
wood fired grill and the
Chef's preparations.

Paired with amazing wines
from around the world, this
spontaneous multi-course
menu will delight you with
an array of artfully crafted
small plates.

M

SATURDAY
MAY 25TH
5P, 8P

RESERVATIONS
REQUIRED

HAPPY HOUR!

Every
WEDNESDAY &
THURSDAY

Join us
at the Bar for
HALF PRICED
fresh oysters and
BEER, WINE &
COCKTAIL
SPECIALS

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

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

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, Ramps, Asparagus, Fiddleheads, Chèvre

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 • 15/29
Cured Lemon, Fresh Bay Leaf,
Black Pepper, Butter
+ 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
Smores-Chocolate, Coffee, Marshmallow

PANCAKES • 18
Rhubarb Compote, Meyer Lemon Curd,
NYS Maple Syrup

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

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

CARRICANTE, *Benanti, Etna Bianco, Sicily, Italy, 2021* • 13

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, "FLX Cuvee," Finger Lakes 2015* • 14

CABERNET FRANC *Anthony Road, Cabernet Franc, Finger Lakes 2022* • 15

GAMAY *Clos de la Roilette, "Cuvee Christie," Beaujolais, France 2022* • 13

SANGIOVESE *Castello di Volpaia, Chianti Classico, Tuscany, Italy 2021* • 12

CABERNET SAUVIGNON *Weinert, "Carrascal," Mendoza, Argentina 2017* • 14

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
Modico Vodka, POM Juice,
Lemon Juice, Rosemary Syrup, Club Soda

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

ESPRESSO MARTINI • 15
Modico Vodka, Dry Curaçao,
Fernet Branca
Maple Syrup, Espresso, Nutmeg

BEER

F.L.X. CULTURE HOUSE
‘Homage’ Pilsner, NY- 16oz • 8

FOAM BREWERS
Lawson’s ‘Sip of Sunshine’ 16oz Can • 10

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

F.L.X. CULTURE HOUSE
Gose, NY- 16oz • 8

F.L.X. CULTURE HOUSE
Sour Cherry Gose, NY- 12oz • 10

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

WEIHENSTEPHANER
Hefeweizen, Germany - 11.2oz (btl) • 7

CHIMAY GRAND RESERVE
Strong Dark Ale, Belgium- 11.2oz (btl) • 15

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

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

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

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