

PRIDE
DRAG
BRUNCH!

Sashay your way to
the most fabulous
brunch in town!

In partnership with
SoFLX Pride and
FLX Wine Country,
Quincy Exchange is again
delighted to host a
fabulous Drag Brunch
Event!

SUNDAY JUNE 9TH!
DOORS OPEN AT 11A
SHOW STARTS AT 12P

\$20 entry supports
SoFLX Pride.
Full a la carte Brunch
Menu available until 3pm!

RESERVATIONS
RECOMMENDED

Ask your host or Server
for details!

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