

AUGUST
LOBSTER
BOIL!

The Maillard Club



FRI, AUG. 23rd

6-8 pm

\$99/pp

Lobster Boil Soiree!

Lobster, clams,
shrimp, corn, and
potatoes!
Including all the
extras, clarified
butter, focaccia
bread, dips, shrimp
cocktail, shucked
oysters, and caviar
+ WINE!



Quincy Exchange
SAT. AUG.. 24th

12-2p

Ocean Outing

\$75/pp

Wine/Oysters/Caviar
available a la carte.

FLX Table
Geneva, NY



SUN, AUG 25th

12-2P

Tide to Table

\$75/pp

Wine/Oysters/Caviar
available a la carte.

Reserve online or
with your Host!

BRUNCH

SUMMER 2024

SNACKING & SHARING

MONKEY BREAD • 17

Cinnamon, Sugar, Brown Butter Caramel
(20min)

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

FRENCH ONION SOUP • 14
Roasted Bread, Gruyere, 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

Morcilla, Peppers, Onions, Garlic, Asparagus Purée, Gruyère and Cheese Curd

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

CRAB ROLL • 34

Warm Buttered NE Roll, Chilled Crab 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

SUMMER STROGANOFF • 28

Caramelized Onions, Mushrooms, Cream
Sauce, Herbs

SWEET

BREAD PUDDING FRENCH TOAST • 17
Cinnamon, Sugar, Brown Butter Caramel

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.

W I N E S B Y T H E G L A S S

B U B B L E S

ROSÉ PIQUETTE In Our Element, Finger Lakes 2023 • 8
Piquette is made from the left over skins after pressing them to make wine, resulting in a light bodied, sparkling wine with low alcohol level, similar to a wine spritzer.

CREMANT D’ALSACE Pierre Sparr, Brut Reserve, France NV • 13

W H I T E W I N E

RIESLING, SEMI-SWEET In Our Element, "First Pick," Finger Lakes 2020 • 13

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

FURMINT Royal Tokaji, Tokaji, Hungary 2019 • 11

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

R O S É

HONDARRIBI ZURI/ BELTZA Inazio Urruzola, Txakoli, Basque, Spain 2019 • 11

R E D W I N E

PINOT NOIR BLEND Element, "FLX Cuvee," Finger Lakes 2015 • 14

GAMAY Clos de la Roilette, Fleurie, Beaujolais, France 2020 • 12

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

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

SHIRAZ Tyrrell’s, Hunter Valley, New South Wales, Australia 2021 • 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 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)

M I S C E L L A N Y

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

C O C K T A I L S

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

FULKERSON SPRITZ • 14
Fulkerson Niagara Grape Juice, Vodka, Lemon Juice, Sparkling Wine

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

B E E R

BITBURGER
Pilsner, Germany - 16.9oz Can • 7

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

LAWSON’S
'Sip of Sunshine' IPA, VT - 16oz Can • 10

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

GOOSE ISLAND
"Bourbon County" 2019 Stout
Chicago, IL 10oz • 11

C I D E R

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

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