

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!

DINNER
SUMMER 2024

SNACKING & SHARING

ROSEMARY-ORANGE OLIVES • 7

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
Herbs, Salt, Pepper
Curry Aioli, Chipotle Cream

OYSTERS & SUCH

DAILY OYSTER SELECTION • M/P

OYSTERS ROCKEFELLER • \$14

SHRIMP COCKTAIL (5x) w/Caper Cocktail • 18

CRAB DEVEILED 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 +\$3/\$5

CAMPANELLE • 15/29
Lemon, Fresh Bay Leaf,
Black Pepper, Butter

MALFANELLE • 17/31
Lamb, Tomato, Mint, Bianco Sardo

GARGANELLI • 16/30
Herb-Pinenut Pesto, Hazelnuts,
Lemon Zest, Bianco Sardo

LARGE PLATES

EARLY SUMMER STROGANOFF • 28
Caramelized Onions, Mushrooms, Cream Sauce, Herbs

PORK SHOULDER • 36
Garlic Braised Pork Shoulder (8oz),
Quinoa Salad, Zucchini

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 (100z) • 41 Ribeye Steak (120z) • 49
Crispy Herbed Potatoes, Chimichurri Sauce ADD: Truffle Mayo - Caramelized Onions - Blue Cheese -
Mushrooms - Maitre D' Butter • + 2.50/ea

Gluten Free Options Available Upon Request- Just Ask!

SIDES & SUCH

SIDE SALAD • 7

BUTTERED PASTA • 7

SEASONAL VEGETABLES • 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

ROSÉ PIQUETTE In Our Element, Finger Lakes 2023 • 6
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

WHITE WINE

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

ROSÉ

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

RED WINE

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

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

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*

PALOMA PICANTE • 13
*Chilli infused Sombra Mezcal,
Lime, Grapefruit Soda, Passion Fruit*

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, 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*

BEER

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*

CIDER

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

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