

BRUNCH

SUMMER

SNACKING & SHARING

MONKEY BREAD • 17
Cinnamon, Sugar, Brown Butter Caramel
(20min)
Please order in advance

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

CORNMEAL CRUSTED CALAMARI • 19
Curry Aioli, Chili Crispies

AVOCADO TOAST • 11
Toasted Focaccia, Smashed Avocado, Chili Oil
+ Poached Farm Egg • 2.50 ea
Please order in advance

HUMMUS • 14
Olive Oil, Crispy Capers, Guajillo, Warm Pita
ADD Raw Veggies • +4

OYSTERS & SUCH

DAILY OYSTER SELECTION • M/P

Ordered by the 50/60 count

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

CRAB DEVILED EGG (2 piece) • 7

EGG PLATES

SEASONAL OPEN FACED OMELETTE • 25
Brie, Matsutake & Seasonal Vegetables

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
Hanger (10 oz) • 41, OR Ribeye (12oz) • 49
Sunny Side Up Eggs, 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, Herbed Potatoes,
Choice of Toast: Focaccia or English Muffin

ENTREES

CAMPANELLE • 18/29
Butternut Squash, Blue Cheese,
Sage, Hazelnuts
+ Poached Farm Egg • 2.50 ea

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 Potatoes OR Salad
+ Mushrooms / Over Easy Farm Egg • +2.50 ea
+ House Cured Bacon • +3

SWEET

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

PANCAKES • 18
Candied Apple Compote, Whipped Cream,
NYS Maple Syrup

BLOODY MARYS

Vodka or Gin
Roasted Tomato,
Lemon, Olive, Lime • 15

Sombra Mezcal
Roasted Tomato, Lime,
Tajin-Salt • 16

QUINCY MIMOSA

Sparkling Wine,
Dry Curaçao
& OJ • 14

SIDES

PANCAKE (x1) • 7
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.

WE ARE OPEN
TO SPECIAL
EVENTS!

REACH US AT
INFO@FLXHOSPITALITY.COM