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# DINNER

## MENU

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**OPEN FOR  
SPECIAL  
EVENTS**

PLEASE REACH US AT  
INFO@FLXHOSPITALITY.COM

### SNACKING & SHARING

ROSEMARY-ORANGE OLIVES • 7

CHEESE BOARD • 23/31  
*Selection of 3 or 5 cheeses (2 oz/ea)  
Crostiti, Jam & Marcona Almonds*

CHARCUTERIE BOARD • 23  
*Selection of Artisan Meats,  
Mustard, House Pickles, Crostiti*

CORNMEAL CRUSTED CALAMARI • 19  
*Aioli, Chili Crispies*

SWEET & SPICY CASHEWS • 5  
*Curry & Chili*

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*

### OYSTERS & SUCH

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

BROILED OYSTERS (3x) • 14

SHRIMPS & GRITS (2 piece)

*Cheesy Grits, Sauteéd Shrimp, Two Poached Duck Eggs, Furikake • 24*

### SALADS

THE QUINCY SALAD • 17  
*Pears, Cashews, Blue Cheese  
Sherry & Date Vinaigrette*

ADD TO ANY SALAD OR PASTA  
*Herbed Chicken Breast • 9  
Lemon-Garlic-Parsley Shrimp (5x) • 15*

### PASTA

CAMPANELLE • 29  
*Butternut Squash, Goat Cheese,  
Sage, Walnuts*

MALFANELLE • 31  
*Lamb, Tomato, Chili, Mint, Bianco Sardo*

SQUID PASTA • 30  
*Squid Ink, Garlic, Calamari*

### LARGE PLATES

BRAISED LAMB SHANK • 36  
*Lemon, Caper, Tomato Sauce, Whole Grain, and Herbs*

#### STEAK FRITES

*Beef Hanger Steak (10 oz) • 41      Grass Fed Beef Ribeye Steak(12 oz) • 49  
Crispy Potatoes*

ADD: Truffle Mayo - Caramelized Onions - Maitre D' Butter • + 2.5/ea

THE QUINCY BURGER • 20  
*Gruyère & Cheese Curds, Lettuce, Tomato  
Crispy Potatoes*

### DESSERTS

COCONUT PANNA COTTA • 14  
*Summer Compote*

TAHINI CHOCOLATE BROWNIE SUNDAE • 15  
*Topped with Vanilla Ice Cream, Cocoa Nibs, Brown Butter Caramel,  
and Chocolate Sauce*

HOMEMADE SEASONAL SORBET • 7

HOMEMADE SEASONAL ICE CREAM • 7

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% Gratuity will automatically be applied to parties of 6 or more