

STARTERS

Market Soup

ask about today's selection 13

Spicy Tuna Tostada

crispy corn tortilla, sriracha mayo, avocado 22

Chicken Quesadilla

three cheese blend, lime crema, pico de gallo 18

Spinach & Artichoke Dip

mascarpone, grilled naan bread 20

Wings

plain, dry rub, or buffalo 21

buffalo sauce, blue cheese dressing

Crispy Calamari

over remoulade, marinara sauce, cajun seasoning 21

Margherita Flatbread

basil, mozzarella di bufala 20

Pepperoni Flatbread

fontina, hot honey 22

Birria Quesadilla

braised steak, onion, three cheese blend, cilantro, 21

roasted salsa, lime crema,

Blackened Shrimp Taco

corn tortilla, pico, avocado, cabbage slaw, remoulade 15

Cowboy Bacon

bourbon-glazed Nueske's bacon, blue cheese crumbles 16

pickled chili

SALADS

additions: grilled chicken +10 / seared salmon +12 / steak +14 /
hard boiled eggs +4 / grilled shrimp +12

House

arugula, radicchio, pepperoncini, olives, sherry vinaigrette 18

Quimby Caesar

pickled shallots, sourdough croutons, pecorino 17

Gem Wedge

butter milk ranch dressing, egg, radish, tomato, 21

blue cheese, chives, bacon

Shaved Cauliflower and Grape Salad

arugula, field greens, candied almonds, honey 18

lemon vinaigrette, mint

SANDWICHES AND BURGERS

served with fries or a side market salad

Q Burger

8oz short rib blend, vermont cheddar, lettuce, tomato, 26

onion, b+b pickles, kimchi house sauce

Bistro Burger

6oz short rib blend, american cheese, caramelized onion, 20

lettuce, tomato, smoked garlic aioli, b+b pickles

Black Bean Burger

brioche bun, sun-dried tomato, lettuce, 18

tomato, onion

Avocado Toast

pickled shallots, french radish, cotija cheese, crushed chili 15

Harriet Chicken Club

grilled chicken, bacon, arugula, provolone, 21

avocado, remoulade

Chicken Caesar Wrap

grilled chicken, caesar salad, pecorino 19

Crispy Chicken Sandwich

crispy chicken thigh, lettuce, tomato, calabrian chili aioli 21

MAINS

Steak Frites

10oz hanger steak, herb french fries, chimichurri 38

Rigatoni Bolognese

grana padano, herbed breadcrumbs 27

Scottish Salmon

summer corn succotash, fava beans, oven-dried cherry 32

tomatoes, fines herbes, romesco sauce

Herb Roasted Airline Chicken

roasted caulilini, confit garlic, blistered mini peppers, 31

fingerling potatoes, harissa vinaigrette

Cherry Tomato Pomodoro

tomato sauce, campanelle pasta, calabrian chili, basil 22

parmesan cheese, burrata

SIDES 12

Herb French Fries

Garlic Mash Potato

Charred Broccoli

garlic confit, parmesan, pickle red chili,

mustard seed caesar dressing

Corn Succotash

PLEASE NOTE - any salad can be accommodated as a wrap

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

 vegetarian  vegan  gluten free

COFFEE, TEA, & HOT BEVERAGES

local for five roastery

Drip Coffee regular or decaf	4
Espresso	6
Cappuccino / Latte / Macchiato / Flat White	7
Hot Chocolate	6
Matcha Latte	8
Harney & Sons Tea Selection	6
earl grey, sencha green tea, english breakfast, chamomile herbal, rooibos peppermint herbal	

CHILLED

Acqua Panna Water still	7/11
Acqua Panna Water sparkling	7/11
Fresh Orange Juice	7
Grapefruit, Apple, or Cranberry Juice	7
Iced Coffee <i>local for five roastery</i>	5
Cold Brew <i>local for five roastery</i>	6/8

WHITES & ROSÉ

glass | bottle

Rosé hampton water, cotes de provence, fr	17 68
Rosé chateau minuty, cotes de provence, fr	17 68
Pinot Grigio villa puccini, it	15 60
Chardonnay line, ca	15 60
Albariño val de meigas rias baixas, galicia, sp	17 68
Sauvignon Blanc brancott, marlborough, nz	18 72
Chateau De Sancerre jacques dumont, fr	27 130
Riesling lucien albrecht reserve, alsace, fr	16 64

BUBBLES

Prosecco della contessa 'treviso' 1925, it	15 60
Brut Champagne paul laurent, fr	25 100
Brut Champagne veuve clicquot yellow label, fr	175
Champagne pierre-jouët, grand brut, epervay, fr	200
Champagne moët & chandon brut imperial, fr	200
Champagne la grande dame, veuve clicquot, reims, fr	550

RED

Bordeaux villa pierre, l'éclat, fr	15 60
Pinot Noir la crema, sonoma county, ca	21 82
Malbec terrazas de los andes reserva, ar	16 64
Sangiovese mocali rosso di montalcino, it	15 60
Tempranillo finca torremilanos los cantos, sp	15 60
Cabernet Sauvignon concha y toro gran reserva, cl	18 72
Cabernet Sauvignon banshee, sonoma county, ca	18 72

CLASSIC COCKTAILS

Espresso Martini absolute vanilla vodka, kahlua, espresso	18
Paper Plane jefferson bourbon, aperol, amaro nonino, lemon	18
Manhattan woodinville rye, carpano antica sweet vermouth, bitters	18
Harriet Spritz st. germain, sparkling wine	18
Cosmopolitan belvedere vodka, cointreau, cranberry	18
Mezcal Negroni del maguey vida mezcal, campari, carpano antica sweet vermouth	18

DRAFT BEER

Five Boroughs Pilsner new york, 5%	9
Modelo Especial mexico, 5.4%	9
Sam Adams Seasonal boston, 5%	9
Montauk Wave Chaser IPA new york, 6.4%	9

BOTTLED / CANNED BEER

Bud Light 4.2%	9
New Belgium Voodoo Ranger Imperial IPA 9%	10
Dogfish Head 60 Minute IPA 6%	9
Guinness 4.2%	10
Stella Artois 5%	10
Heineken 5%	10
Athletic Brewing Upside Dawn NA	10

CIDERS & SELTZERS

Bad Seed Dry Hard Cider 6.9%	11
High Noon 5% peach, grapefruit, lime, watermelon, tequila lime, tequila strawberry	10



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