

STARTERS

<b>Market Vegetable Soup</b> barley, beef broth, swiss chard	13
<b>Spicy Tuna Tostada</b> (gf) crispy corn tortilla, sriracha mayo, avocado	22
<b>Chicken Quesadilla</b> three cheese blend, lime crema, pico de gallo	18
<b>Spinach &amp; Artichoke Dip</b> (v) mascarpone, grilled naan bread	18
<b>Wings</b> (gf) buffalo sauce, buttermilk dressing	20
<b>Crispy Calamari</b> over remoulade, marinara sauce, cajun seasoning	21
<b>Margherita Flatbread</b> (v) basil, mozzarella di bufala	20
<b>Pepperoni Flatbread</b> fontina, hot honey	22
<b>Whipped Ricotta Toast</b> (v) crushed pistachio, truffle honey	16

SALADS

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

<b>House</b> (gf) (vg) arugula, radicchio, pepperoncini, olives, sherry vinaigrette	18
<b>Quimby Caesar</b> pickled shallots, sourdough croutons, pecorino	17
<b>Gem Wedge</b> bacon, gorgonzola, cherry tomato, pickled shallot, sourdough croutons, buttermilk dressing	18
<b>Spicy Cashew</b> (gf) (vg) red quinoa, shredded cabbage, arugula, spiced cashews, ginger-lime dressing	21

PLEASE NOTE - any salad can be accommodated as a wrap

SANDWICHES AND BURGERS

served with fries or a side market salad

<b>Q Burger</b> 8oz short rib blend, grilled onions, vermont cheddar, b&b pickles, kimchi house sauce	26
<b>Black Bean Burger</b> (v) avocado, chipotle mayo, brioche bun	18
<b>Halloumi and Sweet Potato Sandwich</b> arugula, pickled shallots, chimichurri, toasted ciabatta	18
<b>Avocado Toast</b> (vg) pickled shallots, french radish, cotija cheese, crushed chili	14
<b>Harriet Chicken Club</b> grilled chicken, BLT, provolone, remoulade	20
<b>Chicken Caesar Wrap</b> grilled chicken, caesar salad, pecorino	18

MAINS

<b>Steak Frites</b> 10oz hanger steak, shoestring fries, chimichurri	36
<b>Rigatoni Bolognese</b> grana padano, herbed breadcrumbs	26
<b>Scottish Salmon</b> wilted fennel and spinach, roasted garlic, citrus salsa	32
<b>Airline Chicken</b> fingerling potato, escarole, white wine-tomato dijon sauce	29
<b>Butternut Squash Ravioli</b> (v) apple cider butter, toasted hazelnuts, sage	27

SIDES 12 (vg) (gf)

- Herbed Shoestring Fries
- Roasted Honeynut Squash
- Wilted Fennel and Spinach

(v) vegetarian (vg) vegan (gf) gluten free



## COFFEE, TEA, & HOT BEVERAGES

<i>local for five roastery</i>	
<b>Drip Coffee</b> regular or decaf	4
<b>Espresso / Double Espresso</b>	4/6
<b>Cappuccino / Latte / Macchiato</b>	5
<b>Flat White</b>	5
<b>Hot Chocolate</b>	6
<b>Matcha Latte</b>	7
<b>Harney &amp; Sons Tea Selection</b>	6
earl grey, sencha green tea, english breakfast, chamomile herbal, rooibos peppermint herbal, chai herbal	

## CHILLED

<b>Saratoga Water</b> still or sparkling	4/8
<b>Fresh Orange Juice</b>	7
<b>Grapefruit or Apple Juice</b>	7
<b>Iced Coffee</b> <i>local for five roastery</i>	5
<b>Carbonated</b> pepsi, diet pepsi, starry, ginger ale	4

## WHITE WINE

glass | bottle

<b>Pinot Grigio</b> villa puccini, it	15   62
<b>Chardonnay</b> bonterra, ca	15   58
<b>Chardonnay</b> sonoma-cutterer, russian river ranches, ca	15   56
<b>Sauvignon Blanc</b> loveblock, marlborough, nz	16   70
<b>Sauvignon Blanc</b> domaine roc de l'abbaye, fr	17   72
<b>Albariño</b> val de meigas rias biexas, sp	16   68
<b>Riesling</b> lucien albrecht reserve, fr	16   68

## ROSÉ & SPARKLING WINE

<b>Rosé</b> hampton water, fr	16   68
<b>Brut Prosecco</b> vigneti del sole cuvée della contessa, it	17   58
<b>Brut Champagne</b> paul laurent, cuvée du fondateur, fr	25   82

## RED WINE

<b>Bordeaux</b> mouton cadet, fr	15   62
<b>Pinot Noir</b> st. francis, sonoma county, ca	18   82
<b>Malbec</b> terrazas de los andes reserva, ar	16   72
<b>Sangiovese</b> mocali rosso di montalcino, it	15   62
<b>Tempranillo</b> finca torremilanos los cantos, sp	15   62
<b>Cabernet Sauvignon</b> concha y toro gran reserva	16   72
<b>Cabernet Sauvignon</b> banshee, sonoma county, ca	17   74

## SPRITZ LIST

<b>Purple Satin Spritz</b> pinot grigio, berry syrup, prosecco	16
<b>Sunrise Spritz</b> hard cider, fresh oj, prosecco	16
<b>Q Spritz</b> bell pepper syrup, white wine, prosecco, black cherry hard seltzer	16
<b>Fresh Spritz</b> lime and raspberry hard seltzer, fresh lime, clean co g (non-alcoholic gin alternative), prosecco	16
<b>Aviator Spritz</b> clean co r (non-alcoholic spiced rum alternative), muddled strawberries and mint, fresh lime, white wine, soda	16

## DRAFT BEER

<b>Five Boroughs Pilsner</b> new york, 5%	8
<b>Modelo Especial</b> mexico, 5.4%	8
<b>Trumer Pils</b> austria, 4.9%	8
<b>Montauk Wave Chaser IPA</b> new york, 6.4%	8

## BOTTLED / CANNED BEER

<b>Sierra Nevada Pale Ale</b> 5.6%	8
<b>Bud Light</b> 4.2%	8
<b>Miller Lite</b> 4.2%	8
<b>New Belgium Voodoo Ranger Imperial IPA</b> 9%	8
<b>Half Acre Bodem IPA</b> 6.8%	8
<b>Dogfish Head 60 Minute IPA</b> 6%	8
<b>Lagunitas Island Beats Tropical IPA</b> 5%	9
<b>Hobräu Hefeweizen</b> 5.1%	9
<b>Delirium Tremens</b> 8.5%	11
<b>Founders All Day Haze - Hazy IPA</b> 4.9%	9
<b>Blue Moon Belgian White</b> 5.4%	8
<b>Guinness</b> 4.2%	8
<b>Stella Artois</b> 5%	8
<b>Duvel</b> 6.6%	11
<b>Saison Dupont</b> 6.5%	9
<b>Peroni Nastro Azzuro</b> 5.1%	8
<b>Rockaway IPA</b> 6.2%	9
<b>Athletic Brewing Upside Dawn NA</b>	7

## CIDERS & SELTZERS

<b>Bad Seed Dry Hard Cider</b> 6.9%	11
<b>White Claw</b> 5% black cherry, lime, lemon, cranberry	8