




STARTERS

- Market Soup**
ask about today's selection 13
- Spicy Tuna Crispy Rice**
spicy mayo, scallions, togarashi, avocado 22
- Chicken Quesadilla**
three cheese blend, lime crema, pico de gallo 18
- Wings**
plain or dry rub 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, roasted salsa, lime crema, 21

SALADS

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

- House Mixed Green Salad**  
arugula, spinach, kale, radicchio, pepperoncini, olives, sherry vinaigrette 18
- Quimby Caesar**
pickled shallots, sourdough croutons, pecorino 17
- Gem Wedge**
buttermilk ranch dressing, egg, radish, tomato, blue cheese, chives, bacon 21
- Kale & Romaine**
festive kale, romaine, black pepper parmesan dressing, ACG panko, grated parmesan cheese 21

PLEASE NOTE - any salad can be accommodated as a wrap


 vegetarian  vegan  gluten free

SANDWICHES AND BURGERS

served with fries or a side market salad

- Q Burger**
8oz short rib blend, vermont cheddar, lettuce, tomato, onion, b+b pickles, kimchi house sauce 26
- Bistro Burger**
6oz short rib blend, american cheese, caramelized onion, lettuce, tomato, smoked garlic aioli, b+b pickles 20
- Black Bean Burger** 
brioche bun, sun-dried tomato, lettuce, onion 18
- Prime Rib Roasted Beef Sandwich**
provolone cheese, caramelized onion, horseradish aioli 25
- Chicken Caesar Wrap**
grilled chicken, caesar salad, pecorino 19
- Catfish BLT**
breaded catfish, shaved lettuce, black pepper bacon, cajun aioli 22

MAINS

- Steak Frites**
8oz hanger steak, herb french fries, chimichurri 38
- Rigatoni Bolognese**
grana padano, herbed breadcrumbs 27
- Faroe Island Salmon**
stir-fried vegetables, baby bok choy, mushrooms, snow peas, sweet peppers, served with a coconut turmeric sauce 32
- Airline Chicken Mojo Rojo** 
salsa mojo, blistered spring onion, charred lime, petite herb salad 31

SIDES 12

- Herb French Fries
- Garlic Mash Potato
- Ginger Lemon Grass Rice
- Sautéed Broccoli Rabe
charred lemon, calabrian butter

JOIN US FOR **PRIME RIB DINNER**
ON SATURDAYS from 5pm - 9pm



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	

CHILLED

Acqua Panna Water still	7/11
Pellegrino 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 , south of fr	17 68
Rosé chateau minuty , cotes de provence, fr	17 68
Pinot Grigio villa puccini, it	16 64
Chardonnay sterling, ca	15 60
Albariño val de meigas rias baixas, galicia, sp	17 68
Sauvignon Blanc matua, marlborough, nz	15 60
Sauvignon Blanc del vino, ny	20 80
Chateau De Sancerre jacques dumont, fr	26 130
Riesling Shades of Blue germany	16 64

BUBBLES

Prosecco d.o.c. brut, gabbiano, 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	16 64
Pinot Noir la crema, sonoma county, ca	21 82
Malbec terrazas de los andes reserva, ar	16 64
Sangiovese mocali rosso di montalcino, it	16 64
Tempranillo finca torremilanos los cantos, sp	16 64
Cabernet Sauvignon st. huberts stag, pasa robles, ca	16 64
Cabernet Sauvignon concha y toro gran reserva, cl	18 72
Cabernet Sauvignon banshee, sonoma county, ca	18 72
Grande del vino, ny	26 110
Merlot roberto hall, paso robles, ca	16 64

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
Bellini (choice of mango or raspberry) prosecco & puree	16
Mezcal Negroni del maguey vida mezcal, campari, carpano antica sweet vermouth	18

DRAFT BEER

Five Boroughs Pilsner new york, 5%	10
Stella Artois belgium, 5%	10
Kona Big Wave hawaii, 4.4%	10
Montauk Wave Chaser IPA new york, 6.4%	10

BOTTLED / CANNED BEER

Heineken 5%	10
Bud Light 4.2%	10
New Belgium Voodoo Ranger Imperial IPA 9%	10
Dogfish Head 60 Minute IPA 6%	10
Guinness 4.2%	10
Stella Artois 5%	10
Kona Big wave 4.4%	10
Heineken 0.0 Non-Alcoholic	10

CIDERS & SELTZERS

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