THE QUIMBY — LUNCH

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STARTERS

Market Soup 13
ask about today's selection

Spicy Tuna Crispy Rice 22
spicy mayo, scallions, togarashi, avocado

Chicken Quesadilla 18
three cheese blend, lime crema, pico de gallo

Wings 21
plain, dry rub or buffalo sauce
blue cheese dressing

Crispy Calamari 21
cajun seasoning, remoulade, marinara sauce

Margherita Flatbread (v) 20
basil, mozzarella di bufala

Pepperoni Flatbread 22
fontina, hot honey

Birria Quesadilla 21
braised steak, onion, three cheese blend, cilantro, roasted salsa, lime crema,

SALADS

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

House Mixed Green Salad (gf) (vg) 18
arugula, spinach, kale, radicchio, pepperoncini, olives, sherry vinaigrette

Quimby Caesar 17
pickled shallots, sourdough croutons, pecorino

Gem Wedge (gf) 21
buttermilk ranch dressing, egg, radish, tomato, blue cheese, chives, bacon

PLEASE NOTE - any salad can be accommodated as a wrap

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

SANDWICHES AND BURGERS

served with fries or a side market salad

Q Burger 24
short rib blend, vermont cheddar, lettuce, tomato, onion, b+b pickles, kimchi house sauce

Bistro Burger 22
short rib blend, american cheese, b+b pickles, smoked garlic aioli

Black Bean Burger (v) 18
brioche bun, sun-dried tomato, lettuce, onion

Prime Rib Roasted Beef Sandwich 25
provolone cheese, caramelized onion, horseradish aioli

Chicken Caesar Wrap 19
grilled chicken, caesar salad, pecorino

Southern Fried Chicken Sandwich 22
pimento cheese, b&b pickles, smoked garlic aioli

MAINS

Steak Frites 38
hanger steak, herb french fries, chimichurri

Rigatoni Bolognese 27
grana padano, lemon ricotta

Faroe Island Salmon (gf) 32
stir fried vegetables, coconut turmeric sauce

Half Chicken Mojo Rojo (gf) 31
roasted red pepper sauce, blistered spring onion, charred lime, petite herb salad

SIDES 12

Herb French Fries

Garlic Mash Potatoes (gf)

Charred Brussels Sprouts (gf)
bacon, pearl onions, sherry maple gastrique

Charred Broccoli (gf)
confit garlic, pickled sweet peppers

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

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

Concrete Hospitality Group

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 earl grey, sencha green tea, english breakfast, chamomile herbal	6

CHILLED

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

WHITES & ROSÉ

	glass | bottle
Rosé hampton water, south of fr	19 | 76
Rosé chateau minuty, cotes de provence, fr	20 | 80
Pinot Grigio villa puccini, it	17 | 68
Riesling shades of blue, germany	17 | 68
Chardonnay bezel cakebread family, slo coast, ca	19 | 76
Chardonnay Wente morning fog, ca	18 | 72
Albariño val de meigas rias baixas, galicia, sp	17 | 68
Sauvignon Blanc kim crawford, marlborough, nz	17 | 68
Sauvignon Blanc del vino, ny	20 | 80
Chateau De Sancerre jacques dumont, fr	130

BUBBLES

Prosecco d.o.c. brut, gabbiano, it	16 | 64
Brut Champagne paul laurent, fr	25 | 100
Brut Champagne veuve clicquot yellow label, fr	160
Champagne pierre-jouët, grand brut, epernay, fr	200
Champagne moët & chandon split bottle, fr	46
Champagne moët & chandon brut imperial, fr	160
Champagne moët & chandon rosé, fr	160
Champagne la grande dame, veuve clicquot, reims, fr	480

RED

Bordeaux villa pierre, l'eclat, fr	17 | 68
Pinot Noir la crema, sonoma county, ca	20 | 80
Malbec terrazas de los andes reserva, ar	18 | 72
Sangiovese mocali rosso di montalcino, it	18 | 72
Tempranillo finca torremilanos los cantos, sp	17 | 68
Cabernet Sauvignon st. huberts stag, pasa robles, ca	17 | 68
Cabernet Sauvignon concha y toro gran reserva, cl	18 | 72
Cabernet Sauvignon banshee, sonoma county, ca	19 | 76
Merlot roberto hall, paso robles, ca	17 | 68
Grande del vino, ny	110

CLASSIC COCKTAILS

Espresso Martini absolute vanilla vodka, kahlua, espresso	19
Paper Plane jefferson bourbon, aperol, amaro nonino, lemon	19
Manhattan woodinville rye, carpano antica sweet vermouth, bitters	20
Harriet Spritz st. germain, sparkling wine	18
Cosmopolitan belvedere vodka, cointreau, cranberry	19
Bellini (choice of mango or raspberry) prosecco & puree	17
Mezcal Negroni ilegal mezcal, campari, carpano antica sweet vermouth	19

DRAFT BEER

Five Boroughs Pilsner new york, 5%	11
Stella Artois belgium, 5%	11
Kona Big Wave hawaii, 4.4%	11
Montauk Wave Chaser IPA new york, 6.4%	11

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%	12
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%	12
High Noon 5% peach, grapefruit, lime, watermelon, tequila lime, tequila strawberry	11

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