

# Quincy

BAKERY & CAFÉ

ELEVATED PAIRINGS



## CONTEMPORARY CAPPUCCINO + ALMOND CROISSANT

Extra dry Cappuccino dusted with raspberry served alongside a flaky, nutty pastry. *11.95*



## CONTEMPORARY CORTADO + CAPRESE CROISSANT

Equal parts espresso & milk with a hint of honey and a cinnamon sprinkling with a savory pastry. *14.95*



## ETHIOPIAN LIGHT ROAST + CONTEMPORARY CINNAMON ROLL

Exquisite organic coffee with fruit notes served with a rosemary pecan cinnamon roll. *11.95*



## SEASONAL POUROVER + WHIPPED RICOTTA TOAST

Ask your barista about today's curated coffee. Served with 2 pieces of sourdough toast, topped with delectable ricotta & drizzled with honey. *14.95*

## COFFEE

ESPRESSO 3.5

CORTADO 4.5

CONTEMPORARY CORTADO 5

TRADITIONAL MACCHIATO 4.25

CAPPUCCINO 4.95

LATTE 5.95

CONTEMPORARY LATTE

In rotation along with the museum's exhibits. *6.95*

MOCHA 6.5

AMERICANO 4

SPARKLING AMERICANO 4.95

COLD BREW 4.95

CONTEMPORARY COLD BREW

Vanilla notes topped with a spiced cold foam. *5.95*

DRIP 4

Make it bottomless 5

POUROVER

Guji 7

Perfect 10 Pourover 10

*Dairy alternatives: oat, almond, pistachio. All syrups are made in house.*



## HOUSE SPECIAL: THE ONE & ONE

A traditional presentation of our world famous espresso & a one shot cappuccino. *3.5*

## NOT COFFEE

TEA (HOT/ICED) 3.5

MATCHA 6

CHAI 6

LONDON FOG 4.95

BOTTLED WATER 3

HOT COCOA 4.5

TOPO CHICO 3.5

MEXICAN COKE 3.5

AFRO POP 3

## LUNCH

### CHICKEN SALAD CROISSANT

Creamy chicken salad served atop a flaky croissant. Served with a side of chips *11.95*

### HAM & CHEESE CROISSANT

Smoky ham & rich, melted cheddar atop a flaky croissant. Served with a side of chips. *11.95*

### CAPRESE CROISSANT

A vibrant dance of cherry tomato, mozzarella, & basil. *9.95*

### FIRENZE PANINI

Roasted turkey, mozzarella, roasted red peppers, arugula, pine nut & basil pesto on house made rosemary focaccia. *12.95*

### VEGGIEMIGHT SANDWICH

Roasted red peppers, provolone, red pickled onions, spinach & artichoke aioli on house made rosemary focaccia. *12.95*

### HUMMUS SANDWICH

Toasted homemade sourdough topped with hummus, diced cucumbers and tomatoes, microgreens, seasoned with sumac & drizzled with balsamic reduction. *12.95*

## SALAD

### THE STRAWBERRY EATERS

Fresh strawberries on organic spring greens, cranberries & mandarin oranges, pistachios & feta. *13.95*

### SOME RAZZLE DAZZLE

Fresh raspberries on a bed of organic baby spinach, slivered red onions, diced avocado, feta & candied pecans. *13.95*

## SOUP

SOUP DU JOUR 5.95 (cup), 7.95 (bowl)

## DESSERT PAIRINGS

*Also available a la carte*

### RED WINE & CHOCOLATE CAKE

A glass of red wine served with a slice of velvety dark chocolate cake. *18.95*

### WHITE WINE & UBE CHEESECAKE

A glass of white wine served with a decadent, aromatic ube cheesecake. *18.95*

### CHAMPAGNE & WEDDING CAKE

A glass of bubbles alongside a classic vanilla almond white cake, ribboned with raspberry. *18.95*

CHEF CURATED PASTRIES  
AVAILABLE DAILY

## FOR THE ADULTS

RED WINE 10

WHITE WINE 10

ROSE 10

MIMOSA 8

*Pick 2 Lunch: ½ Sandwich + ½ Salad  
or Cup of Soup 13.95*