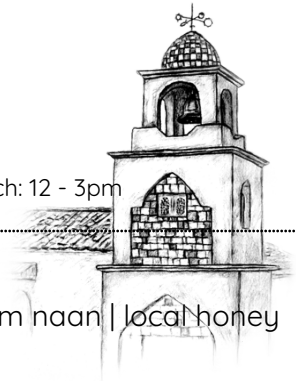


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 3pm



The Greek Board *(GF on request) (V)*

whole roasted garlic | grilled artichoke hearts | goat cheese | Greek olives | warm naan | local honey
\$21

Jamon Iberico *(GF)*

Spanish dry-cured ham from Extremadura
\$28

Oysters on the Half-Shell *(GF)*

classic mignonette sauce
\$3.50 per oyster

Selection of European Cheese *(GF on request)*

house-made jam | honey thyme toasts
\$22

Padron Style Peppers *(GF) (V)*

blistered shishito peppers | smoked paprika crema
\$8

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime aioli
\$8

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil
\$5

Fig & Cashel Blue Salad *(GF)*

baby arugula | Irish blue cheese | Turkish figs | prosciutto | roasted shallot vinaigrette
\$14

Esqueixada *(GF)*

chilled Portuguese codfish | Mediterranean olive tapenade | roasted tomato vinaigrette
\$19

Crispy Eggplant *(GF) (V)*

warm eggplant | NY maple syrup glaze | goat cheese | cashews | Fresno peppers
\$16

Crispy Pork Belly *(GF)*

Berkshire Pork Belly | Madeira glaze | smoked green apple gastrique
\$32

Chilean Sea Bass *(GF)*

pan seared filet | romesco sauce | broccolini
\$36

Top Sirloin *(GF)*

six ounce steak | roasted beets | café de Paris butter
\$27

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil
\$17

Napolitana

artichoke hearts | Greek olives | shiitake mushrooms
\$22
(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile flake
\$19

Basque Cheesecake *(V)*

fresh orange & Spanish Sherry caramel
\$12

Bourbon Bread Pudding *(V)*

brioche | Jack Daniels glaze
\$12