

1629 Club Menu

Wednesday - Saturday 4-9 pm



The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | local honey | warm pita

\$21

Jamon Iberico *(GF)*

Spanish dry-cured ham from Extremadura

\$28

Oysters on the Half-Shell *(GF)*

(available Friday to Sunday)

\$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 | sriracha aioli

\$9

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime

aioli

\$9

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil

\$6

Espárragos Españoles

jumbo asparagus | Spanish romesco | melted provolone | Jamón Iberico

\$19

Salmon Tartare *(GF)*

wild-caught Norwegian salmon | fresh green apple | blood orange marinade

\$19

Sicilian Salad *(GF) (V)*

baby red chard & kale | fresh grapefruit | vidalia onion | fennel bulb | citronette | shaved parmesan

\$16

Duck Confit *(GF)*

whole leg & thigh | turnip puree | plum & cardamom sauce | Turkish figs

\$32

New England Crab Cakes

lump crab meat | sun dried tomato aioli | crispy kale

\$34

Grass-fed Filet *(GF)*

local grass-fed tenderloin | black truffle parmentier | gorgonzola butter

\$36

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

All pizzas gluten free on request

Rotisserie Chicken Pizza

basil pesto | slow-cooked chicken | red onion | pine nuts

\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Brioche Bread Pudding *(V)*

Jack Daniels glaze | cinnamon chantilly

\$12

Dark Chocolate Mousse *(V) (GF)*

fresh blackberries | Grand Marnier cream

\$12

