

1629 Club Menu

Wednesday - Saturday 4-9 pm



The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | raw honey | warm pita
\$21

European Charcuterie Board *(GF)*

Prosciutto di Parma | Chorizo Iberico | farm raised
chicken-liver pâté | honey thyme toasts

\$22

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime
aioli

\$9

Selection of European Cheese *(GF on request)*

house-made jam | honey thyme toasts

\$22

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil

\$6

Citrus & Feta Salad

baby greens | fresh grapefruit &
mandarins | crumbled feta

\$15

Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | smoked
cashews | NY maple glaze | soft
goat cheese

\$14

French Onion Soup

beef bone stock | caramelized
onion | melted gruyère | rustic
garlic toast

\$13

Maine Crab Cakes

lump crab | sun dried tomato aioli |
crispy kale

\$32

Grass-fed NY Strip *(GF)*

black truffle parmentier |
Gorgonzola butter

\$36

Portuguese Cod & Crispy

Potatoes *(GF)*

Cod-fish casserole | shoestring
potatoes

\$28

(woodfired pizza GF on request)

Margherita *(V)*

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

Burrata

whole burrata | prosciutto crudo |
baby arugula

\$19

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake

\$19

Dark Chocolate Mousse *(GF) (V)*

Grand Marnier sweet cream | candied pecans

\$12