

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 | Italian olives |
honey thyme toasts

\$25

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

Autumn Beet Caprese *(GF) (V)*

fresh burrata | roasted local beets |
tarragon grapefruit vinaigrette

\$19

Escalivada Montadito *(V)*

roasted eggplant, garlic & peppers
| caramelized onion | Spanish goat
cheese | grilled ciabatta

\$16

Chicken Liver Pâté

traditional french recipe | Sublime
Pastures Farm chicken |
house-made pickles

\$18

NY Strip Tagliata *(GF)*

local grass-fed beef | baby arugula
& sweet tomato | black truffle
butter

\$36

Maine Crab Cakes

New England lump crab | sun dried
tomato aioli | crispy kale

\$38

Bacalao a Brás *(GF)*

Portuguese salt-cured cod | crispy
shoe-string potatoes | soft egg
emulsion | black olives

\$34

(woodfired pizza GF on request)

Margherita *(V)*

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

Italiana

Prosciutto Crudo | grilled asparagus
| whole egg

\$24

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake

\$19

Basque Cheesecake *(V)*

cinnamon apple compote

\$12

Bourbon Bread Pudding *(V)*

fresh brioche | Jack Daniels glaze

\$12