

# 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**

## **Charcuterie Board** *(GF on request)*

selection of two cheese | Spanish chorizo | Prosciutto di Parma | nuts & jam | honey thyme toasts

**\$21**

## **Patatas Bravas** *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime aioli

**\$9**

## **Pan con Tomate** *(V)*

toasted ciabatta | fresh tomato | olive oil

**\$6**

## **Crispy Eggplant** *(GF) (V)*

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

**\$14**

## **Padron Style Peppers** *(GF) (V)*

blistered shishito peppers | paprika aioli

**\$9**

## **Burrata Salad** *(GF)*

baby arugula | whole burrata | cherry tomato | prosciutto crudo | balsamic reduction

**\$13**

## **Roasted Red Pepper Bisque** *(GF) (V)*

roasted autumn vegetables | Spanish saffron

**\$11**

## **Duck Magret** *(GF)*

creamy turnip puree | red wine poached pear

**\$29**

## **8 Ounce Ribeye** *(GF)*

smashed redskin potatoes with roasted garlic | Gorgonzola butter

**\$36**

## **Jumbo Scallops**

lemon chive orzo | asparagus cream

**\$34**

## *(woodfired pizza GF on request)*

### **Margherita** *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

### **Greek Pizza** *(GF)*

kalamata olives | crumbled feta | grilled artichokes

**\$13**

### **¡Ay, caramba!**

Spanish chorizo | local honey | chile flake

**\$19**