

# Tappas Menu

by Executive Chef Brent Clark

## **Meatballs - \$8**

Blend of beef, pork and veal simmered in house-made marinara sauce served with fresh basil, shaved Parmesan & Asiago cheese

## **Cheese Bites - \$8**

Bite-sized herbed puffs filled with fig, caramelized shallots & bleu cheese

## **Crab Cakes - \$12**

Seared lump crab cakes served with citrus caper remoulade & baby arugula

## **Mussels - \$12**

Steamed with chorizo, onion & cherry tomatoes in garlic white wine butter broth served w/ crostini

## **Duck Flatbread - \$12**

Hand pulled Duck confit, goat cheese & cherries on our house flatbread

## **Margarita Flatbread - \$10**

Extra virgin olive oil, garlic, tomatoes, fresh mozzarella & basil on our house flatbread

## **Pulled Pork Sliders - \$12**

Slow Roasted hand pulled blueberry BBQ pork, smoked Gouda, jalapeno-pickle slaw, crispy fried onions, mini brioche

## **Lobster Mac 'n Cheese - \$16**

Tender Lobster meat & cavatappi pasta tossed in a five-cheese blend topped with toasted garlic & herb panko crumbs

## **Caprese Salad - \$8**

Burrata cheese, heirloom tomatoes, basil pesto drizzled with balsamic reduction

## **Stuffed Mushrooms - \$8**

Scallop & pancetta stuffed mushrooms served with a lite sage cream sauce

## **Bruschetta - \$7**

Marinated tomatoes & mozzarella on a basil pesto brushed crostini

## **Lobster Crostini - \$14**

Tender lobster salad served on toasted garlic crostini

## **1620 Signature Charcuterie Board**

2 person - \$18 4 person - \$32

## **1620 Signature Homemade Hummus Board**

2 person - \$14 4 person - \$28

## **Dessert of the Day - \$8**

Ask your server about the options available