

PULLED PORK SLIDERS

Slow roasted hand pulled blueberry BBQ pork topped with smoked gouda, jalapeno-pickle slaw, crispy fried onions on mini brioche buns | 12

RAVIOLI OF THE MOMENT

Chef's seasonal handmade ravioli ask server for details | Market Price

CHEESE BITES

Bite sized herb cheese puffs filled with fig, caramelized shallots & bleu cheese | 8

CRAB CAKES

Pan seared lump crab cakes served with orange-cranberry remoulade | 12

MUSSELS FRA DIAVOLO

Steamed mussels in spicy red sauce served with garlic crostini | 12

LOBSTER FLATBREAD

Bacon alfredo sauce, tender lobster meat, roasted corn, sliced tomatoes with white cheddar cheese & micro basil on our crispy house flatbread | 16

ITALIAN FLATBREAD

Garlic & olive oil brushed flatbread with cherry pepper relish, prosciutto, capicola, salami & herbed white cheddar cheese | 12

MARGARITA FLATBREAD

Garlic & olive oil brushed flatbread topped with sliced tomatoes, fresh mozzarella & basil drizzled with balsamic reduction | 10

LOBSTER MAC N CHEESE

Tender lobster meat & cavatappi pasta tossed in our five-cheese blend topped with toasted garlic & herb panko crumbs | 16 | without lobster 9

AUTUMN SALAD

Mixed field greens, dried cranberries, shaved red onion & cherry tomatoes tossed in maple vinaigrette with walnut encrusted goat cheese | 8

BRUSCHETTA

Olive, sundried tomato & caper tapenade on toasted baguette topped with feta cheese & micro basil | 6

STUFFED MUSHROOMS

Roasted button mushrooms stuffed with spinach, artichoke hearts, roasted red peppers & herb cheese blend | 8

SHORT RIB

Chianti braised boneless short rib on a bed of mushroom & shallot ragout topped with shaved parmesan cheese | 14

VEGETABLE RISOTTO

Onions, carrots, peas, tomatoes, corn, mushrooms mixed in parmesan risotto | 8

BOLOGNESE

Authentic Italian blend of beef, pork & veal in a tomato parmesan cream tossed with tagliatelle ribbons | 12

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

Ask your server about the options available | 8

Menu by Executive Chef Brent Clark

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please let your server know if anyone in your party has a food allergy