

CLUB 1860 MENU

Starters

BLEU PEAR CROSTINI - 8 (GF)

Gluten free crostini with a mild bleu cheese/cream cheese spread, topped with Bosc pear slices, sprinkled with candied walnuts and cherry bits, drizzled with cherry gastrique

CHERRY TOMATO BRUSCHETTA - 8 (GF) (V)

Cherry tomato, garlic, pesto, gluten free crostini, parmesan cheese, balsamic glaze

SPRING MEDLEY SOUP - 8 (GF) (V) (VG)

Our signature vegetable soup with yellow squash, grilled corn, zucchini, tomato, red cabbage, green beans, carrots, celery, onion, and garlic topped with vegan cheese

Mains

CHICKEN NACHOS - 19

Corn tortilla chips, braised free range chicken, black bean salsa, homemade cheese sauce, Greek yogurt, guacamole, pickled jalapeño, cilantro, salsa verde

HOUSE SALAD - 16 (V) (VG) (GF)

'Lil gem lettuce, cherry tomato, avocado, cucumber, carrot, vegan cheese, garlic croutons, side of vegan ranch dressing (contains almond milk)

SESAME CRUSTED AHI SALAD - 22 (GF)

Seared sesame crusted ahi, mixed greens, cucumber, edamame, daikon sprouts, red onion, bell pepper, avocado, furikake, dragon sauce

TURKEY SANDWICH - 18

Oven-roasted free range turkey breast, avocado mash, bacon, Swiss cheese, fresh tomato, 'Lil gem lettuce, garlic aioli, served on squaw bread, pickle spear, side of soup or fruit

SOUTHWEST CHICKEN QUESADILLA - 18

Braised free range chicken, cheddar mozzarella blend, black bean salsa, folded in flour tortilla, chipotle crème, cilantro, side of salsa verde

Ivy Burger - 22 (V) (VG)

IMPOSSIBLE™ burger, fresh tomato, sliced red onion, 'Lil gem lettuce, vegan cheddar cheese, garlic aioli, on vegan bun, pickle spear, side of fresh cut fruit

BBQ CHICKEN FLATBREAD - 18 (GF)

Braised free range chicken tossed in BBQ sauce, red onion, mozzarella cheese, cilantro, served on gluten free thin crust, side of roasted shishito pepper

MARGHERITA FLATBREAD - 18 (GF) (V)

San Marzano marinara, baby spinach, mozzarella cheese, cherry tomato, fresh basil, served on gluten free thin crust, side of shishito pepper

DESSERTS

FRUIT TART - 8 (GF) (V) (VG)

Pressed almond vegan crust, custard, fresh berries, homemade sugar-free glaze

FRENCH APPLE PIE - 8 (V)

Classic mini apple pie, crumble topping, homemade Chantilly cream, brûléed apple slices

FLOURLESS CHOCOLATE CAKE - 8 (GF)

Gluten free chocolate cake, homemade Chantilly cream, powdered cocoa, fresh berries