

# 1921

BY NORMAN VAN AKEN

*modern florida cuisine*

## BRUNCH MENU

### BRUNCH DRINKS

#### MIMOSAS (Choice of Juice) 5

Classic with Florida OJ  
Mount Dora Strawberry  
Ruby Red Grapefruit

#### MAN-MOSA 8

Wheat Beer, St. Augustine Vodka,  
OJ & Pamplemousse Grapefruit

#### BLOODY MARY 8

Tito's & House Bloody Mary Recipe

#### BLOODY MARY PLATTER 16

Bloody Mary Carafe & Accoutrements

#### PALOMA 10

Corralejo Blanco Tequila, Guava,  
Ruby Red Grapefruit Juice & Campari

#### HIBISCUS GIN & TONIC 10

Gin, Jack Rudy Tonic & Hibiscus Tea

#### MORNING GLORY 10

House Roasted Cold Brew Coffee  
& Lavender Vodka

#### SUNRISE CELEBRATION 10

Light Rum, Curaçao, Amaretto, Pineapple,  
OJ, Grapefruit, Maraschino

### SEAFOOD

#### OYSTERS

Raw Wianno **OYSTERS** with  
Pickled Ginger Mignonette & Cocktail Sauce  
1/2 Dozen 19 Dozen 36

Roasted Wianno **OYSTERS** with  
Sriracha Hollandaise & Pickled Shallots  
3 for 9

#### GRAND PLATEAU

~Limited Availability~

~ 6 Oysters

~ 4 Jumbo Beer Steamed

Canaveral Shrimp

Cocktail

~ 2 Stone Crab Claws

~ Cobia Ceviche

70

#### SHRIMP

Beer Steamed and Chilled  
Cape Canaveral **SHRIMP COCKTAIL** 14

Grilled Florida **SHRIMP & GRITS** with  
'Nduja Vinaigrette, Scallion Butter &  
Pickled Gooseberries 13

### COLD PLATES

**CAESAR** with Apopka Baby Romaine, Over the Hill Farm  
Radishes & Carrots, Preserved Lemon & House Croûtes 10

Over the Hill Farms **STRAWBERRY & TOMATO SALAD**  
with Goat Cheese, Pistachios, Mizuna & White  
Balsamic Vinaigrette 12

#### FORBIDDEN FRUIT COCKTAIL

with Spiced Pineapple-Soy-Vanilla Vinaigrette 7

**BUTTERNUT SQUASH SALAD** with Red Cabbage, Carrots,  
Merquén, Pepitas, Goat Cheese & Honey-Soy Dressing 11

### BRUNCH PLATES

**GOLDEN PANCAKES** with Citrus Curd & Fresh Fruit 10

**CORN TAMALE SCRAMBLE** with Chorizo Sausage, Tomatillo Salsa, Marinated Tomatoes & Jack Cheese 13

**PASTRAMI HASH** with Confit Potatoes, Pickled Sweetie Drop Peppers & Corn, Bacon Gravy & a Poached Farm Egg 14

**EGGS BENEDICT** with Roasted Pork Belly, Toasted English Muffin, Creamed Spinach, Poached Farm Eggs & Hollandaise 13

'Korea Town' **CHICKEN & CORNMEAL-RYE WAFFLES** with Asian Spiced Syrup & Moonshine Chutney 17

**MORNING FLATBREAD** with Breakfast Sausage, Egg & "Lil Moo" Cheese 13

Maduro **PLANTAIN FLATBREAD** with Aged Cheddar & Pork Jowl Bacon 13

**FULL MOON SALOON FISH SANDWICH** with Lemon Aioli, Haitian Pikliz, Tomato & Frites 16

**1921 BURGER** on Brioche Bun with House Bacon, Horseradish Cream, B&B Pickles, Aged Grafton Cheddar & House Frites 17

### PASTRIES & SWEETS

**CINNAMON ROLL** with Caramel Sauce,  
Candied Pecans & Lemon Mascarpone Crema 9

Turrón Studded **CHOCOLATE BROWNIE** with  
House-Made Vanilla Ice Cream & Chocolate Sauce 8

**KEY LIME PIE** with Toasted Meringue  
& Sablé Crumble 4

**WARM BREAD PUDDING** Rhum-Raisin,  
Caramel Sauce, Vanilla Ice Cream & Georgia Pecan Granola 9

**CORNBREAD** with Honey Butter 4

**MILK BUNS** Artisanal Butter 3

"You've got to jump off cliffs all the time, and build your wings on the way down."

- Annie Dillard



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## LUNCH MENU STARTERS

*Creamy* **TOMATO BISQUE** with Chive Oil & Crème Fraîche **13**

*Maduro* **PLANTAIN FLATBREAD** with Aged Cheddar & Pork Jowl Bacon **13**

**BUTTERNUT SQUASH & MAITAKE MUSHROOM FLATBREAD** with Marinated Feta, Sage, Asher Blue Cheese & Fig **13**

## SALADS

**WINTER CAESAR** with Apopka Baby Romaine, Over the Hill Farm Radishes & Carrots, Preserved Lemon & House Croûtes **8**

**BUTTERNUT SQUASH SALAD** with Red Cabbage, Carrots, Merquén, Pepitas, Goat Cheese & Honey-Soy Dressing **11**

*Warm* **ROMANESCO Salad** with Salsa 'Esmeralda', Soft Farm Egg, Sherry & Fire-Roasted Shallot Dressing **12**

*Over the Hill Farms* **TOMATO & STRAWBERRY SALAD** with Goat Cheese, Pistachios, Mizuna & White Balsamic Vinaigrette **12**

*Grilled Free Range* **CHICKEN BREAST** **6**

*Wood Grilled* **STEAK** **12**

*Wood Grilled* **FISH** **12**

## MAIN PLATES

*Citrus-Soy Marinated &* **BEER BATTERED FISH TACOS** on Corn Tortillas with Avocado & Zellwood Corn Relish **12**

**1921 BURGER** on Brioche Bun with House Bacon, Horseradish Cream, B&B Pickles, Aged Grafton Cheddar & House Frites **17**

*Pressed* **CUBANO** with Mojo Roasted Pork, Sweet Ham, House Pickles, Swiss Cheese & Plantain Chips **15**

*'Korea Town'* **FRIED CHICKEN** with Cola Greens & Mac n' Cheese **17**

**FULL MOON SALOON FISH SANDWICH** with Lemon Aioli, Haitian Pikliz, Tomato & House Frites **16**

*Grilled* **FLANK STEAK** with Chimichurri, House Frites & Gale Street Slaw **21**

**SOUTHERN BISCUITS** with Honey Butter **4**

**MILK BUNS** Artisanal Butter **3**

## DESSERTS

**WARM BREAD PUDDING** Rhum-Raisin, Caramel Sauce, Vanilla Ice Cream & Georgia Pecan Granola **9**

*Turrón Studded* **CHOCOLATE BROWNIE** with House-Made Vanilla Ice Cream & Chocolate Sauce **8**

**PASSIONFRUIT CRÈME BRÛLÉE** with Coconut Crumble & Mango Compote **9**

**SPICED GREEN PAPAYA PRESERVES** with Queso Fresco **4**

**Now Serving Sunday Brunch 11:30-2:00 Every Sunday**

**"Sometimes you have to play for a long time to be able to play like yourself."**

*- Miles Davis*



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# DINNER MENU

## SNACKS & SHAREABLE

**CONCH FRITTERS** with Hot Pepper Jelly 7

*Wianno* **ROASTED OYSTERS** with Sriracha Hollandaise & Pickled Shallots 9

*Wianno* **RAW OYSTERS** with Pickled Ginger Mignonette & Cocktail Sauce 1/2 Dozen 19 Dozen 36

*Smoky Maduro* **PLANTAIN FLATBREAD** with Aged Cheddar & Pork Jowl Bacon 13

**BUTTERNUT SQUASH & MAITAKE MUSHROOM FLATBREAD** with Marinated Feta, Sage, Asher Blue Cheese & Fig 13

**CHEESE PLATE** Cypress Grove, CA "Lamb Chopper" ~ Sweet Grass Dairy, GA "Green Hill"  
Cow Girl Creamery, CA "Red Hawk" ~ Sweet Grass Dairy, GA "Asher Blue" 15

## STARTERS

*Titusville* **SPINY LOBSTER & ROCK SHRIMP DUMPLINGS** in Country Ham Dashi with Shiitake Mushrooms 12

*Wild* **COBIA TIRADITO** with Florida Winter Citrus, Pickled Jalapeños, Persimmon, & White Miso Vinaigrette 14

*Cape Canaveral* **WHITE SHRIMP** with Anson Mills Grits, 'Nduja Vinaigrette & Scallion Butter 13

**WINTER CAESAR** with Apopka Baby Romaine, Over the Hill Farm Radishes & Carrots, Preserved Lemon & House Croûtes 10

*Over the Hill Farms* **TOMATO & STRAWBERRY SALAD** with Goat Cheese, Pistachios & White Balsamic Vinaigrette 12

*Warm* **ROMANESCO Salad** with Salsa 'Esmeralda', Soft Farm Egg, Sherry & Fire-Roasted Shallot Dressing 12

## MAIN PLATES

*Grilled Ponce Inlet* **BARRELFISH** over a Charred Zellwood Corn Purée with Potatoes, Chorizo & Sauce Mer Noir 36

*Florida* **STRIPED BASS** with a Coconut & Carrot Curry, Wood Oven Roasted Mount Dora Carrots & Pickled Cauliflower 33

*'Korea Town'* **FRIED CHICKEN** with Cola Collards & Mac n' Cheese 26

*Pan Roasted* **DUCK BREAST** with Sweet Potato Gnocchi, Duck Confit, Hedgehog Mushrooms, Farro Granola & Duck Jus 34

*Mongolian Marinated Kurobuta* **PORKCHOP** with Thai Fried Rice & Ginger-Soy Maitake Mushrooms 35

**1921 BURGER** on Brioche Bun with House Bacon, Horseradish Cream, B&B Pickles & Aged Cheddar 19

*Wood Grilled* **14oz RIBEYE** with a Sunny Side Up Egg, Crispy Shallots, Creamy Potatoes & Cauliflower 'in the Cali Way' 45  
substitute **18oz AUSTRALIAN WAGYU RIBEYE** 75

**SOUTHERN BISCUITS** with Honey Butter 4

**MILK BUNS** Artisanal Butter 3

Chef's Tasting Menu \$80 With Beverage Pairing \$125

We Are Now Open for **LUNCHEs** Wednesday - Saturday 11:30-2:00 & Sunday **BRUNCH** 11:30-2:00

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- Miles Davis