

1921

BY NORMAN VAN AKEN
modern florida cuisine

BRUNCH MENU BRUNCH DRINKS

MIMOSAS (*Choice of Juice*) 5
*Classic with Florida OJ
Peach
Ruby Red Grapefruit*

MAN-MOSA 8
*Wheat Beer, St. Augustine Vodka,
OJ & Giffard Peach*

SUNRISE CELEBRATION 10
*Light Rum, Curaçao, Amaretto, Pine-
apple, OJ, Grapefruit, Maraschino*

PALOMA 10
*Corralejo Blanco Tequila, Guava,
Ruby Red Grapefruit Juice & Campari*

BLOODY MARY 8
Tito's & House Bloody Mary Recipe

BLOODY MARY PLATTER 16
Bloody Mary Carafe & Accoutrements

HIBISCUS GIN & TONIC 10
Gin, Jack Rudy Tonic & Hibiscus Tea

SEAFOOD

Katama Bay **OYSTERS** with
*Pickled Ginger Mignonette & Cocktail
Sauce* 1/2 Dozen 19 Dozen 36

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

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

COLD PLATES

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

SPRING PARFAIT with *Greek Yogurt,
Honey-Granola, Strawberries, Blueberries & Blackberries* 8

Over the Hill Farm **KALE SALAD** with *Mount Dora Peaches, Pickled Blueberries,
Country Ham & Tomme Cheese in Lemon-Pink Peppercorn Vinaigrette* 11

BRUNCH PLATES

GOLDEN PANCAKES with *Mango & Passionfruit Curd & Fresh Fruit* 10

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

MOJO PORK HASH with *Roasted Potatoes, Bell Peppers, Corn, Salsa Verde & a Poached Farm Egg* 14

EGGS BENEDICT with *Pork Belly, Toasted English Muffin, Cola Collards, Poached Farm Eggs & Hollandaise* 13

BEER BATTERED FISH TACOS on *Corn Tortillas with Avocado & Zellwood Corn Relish* 12

MORNING FLATBREAD with *Breakfast Sausage, Egg & Cheddar Cheese* 13

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

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

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

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

PASTRIES & SWEETS

Gloriann's **COOKIE PLATTER** of *Sugar Cookie, Salted
Chocolate Chunk & Peanut Butter Cookies
& Vanilla Pot de Crème* 7

MOCHA CHOCOLATE ICE CREAM with
Chocolate Crumble & Chocolate Sauce 6

Hazelnut **PANNA COTTA** with *Raspberry Curd,
Chocolate Cake, Ganache & Vanilla Crema* 8

WARM BANANA NUT BREAD PUDDING with *Caramel,
Banana Curd, Hazelnut-Maple Crumble & Vanilla Ice Cream* 9

SOUTHERN BISCUITS 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

CONCH FRITTERS with Hot Pepper Jelly 8

BLACK BEAN SOUP with Pickled Corn & Cilantro Crema 8

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

Over the Hill Farm **KALE SALAD** with Peaches, Blueberries, Country Ham & Tomme Cheese in Lemon-Pink Peppercorn Vinaigrette 11

Wood Grilled **ENDIVE SALAD** with **CAPE CANAVERAL WHITE SHRIMP**, Romesco, Florida Clementines, Arugula, Hazelnuts & Lemon-Honey Vinaigrette 17

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

1921 CAESAR with *Over the Hill Farm* Radishes, Carrots & House Croûtes 10

Grilled Free Range **CHICKEN BREAST** 6

Wood Grilled **STEAK** 15

Wood Grilled **FISH** 14

MAIN PLATES

BEER BATTERED FISH TACOS on Corn Tortillas with Avocado & Zellwood Corn Relish 12

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

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

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

FULL MOON SALOON FISH SANDWICH with Lemon Aioli, Haitian Pikliz, Tomato & House Frites 18

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

DESSERTS

WARM BANANA NUT BREAD PUDDING with Caramel, Banana Curd, Hazelnut-Maple Crumble & Vanilla Ice Cream 9

White Chocolate **PANNA COTTA** with Chocolate Crumble & Chocolate Crema 8

Gloriann's **COOKIE PLATTER** of Sugar Cookie, Salted Chocolate Chunk & Peanut Butter Cookies & Vanilla Pot de Crème 7

SOUTHERN BISCUITS with Honey Butter 4

MILK BUNS Artisanal Butter 3

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

"Spring has returned. The earth is like a child that knows poems."

--Rainer Maria Rilke

HAPPY HOUR

4:30-6:00 PM ~ BAR ONLY

CONCH FRITTERS *with Hot Pepper Jelly* \$4

Smoky Maduro **PLANTAIN FLATBREAD**
with Aged Cheddar & Pork Jowl Bacon \$8

BEER BATTERED FISH TACOS

*on Corn Tortillas with Avocado
& Zellwood Corn Relish* \$6

Sweet Chili **CHICKEN WINGS**
with Peanuts and Crispy Basil \$8

Brown Butter Glazed,

Pimento Cheese **BURGER**

with Bacon Jam & House Frites

Supplies Limited \$13

WINE \$6

PINOT GRIGIO *Fenwick Springs, California*
CHARDONNAY *Louis Latour, Mâcon-Villages, France '14*
GAMAY *Henry Fessy, Beaujolais, Fleurie '13*
MALBEC, *Clos Siguier, Cahors, France '13*
SANGRIA *Rosé with Giffard Pamplemousse Grapefruit*

CANNED BEER \$3

CIGAR CITY TAMPA STYLE LAGER

Inspired by the Traditional German-style Helles 4.5%

CIGAR CITY 'FLORIDA CRACKER'

*Belgian-Style White Ale Brewed with
Curacao Peel & Coriander 5.5%*

COCKTAILS \$7

CAPPELLETTI SPRITZ *Cappelletti Aperitivo, Sparkling Wine, Lemon*
OLD FASHIONED *Old Forester Bourbon, Cane Syrup, Angostura Bitters*
GGB SOUR *Old Forester Bourbon, Fresh Lemon, Orange Blossom*
PROM NIGHT *Tito's Vodka, Fresh Lemon, Lavender, Sparkling Wine*
ANGLO-SHAKEN *Bombay Gin, Lime, St. Germain Elderflower*

HOUSE SPIRITS \$6

TITO'S VODKA
BOMBAY GIN
EL ULTIMO TEQUILA
OLD FORESTER BOURBON
DEWARS SCOTCH

-Rocks Pour or Up will incur a \$2 Charge-



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DINNER MENU

SNACKS & SHAREABLE

CONCH FRITTERS with Hot Pepper Jelly **8**

Wianno **RAW OYSTERS** with Pickled Ginger Mignonette & Cocktail Sauce by the 1/2 Dozen & Dozen **MARKET PRICE**

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

Smoky Maduro **PLANTAIN FLATBREAD** with Aged Cheddar & Pork Jowl Bacon **14**

CHEESE PLATE Cypress Grove Creamery, CA "Humboldt Fog"
Sweet Grass Dairy, GA "Thomasville Tomme" ~ Sweet Grass Dairy, GA "Asher Blue" **13**

STARTERS

ROASTED VEGETABLES with Cashew "Cream", Carrot Purée & Carrot Top Chimichurri **16**

Grilled **OCTOPUS** over "ARROZ MAMPOSTEAO" with Sofrito Vinaigrette, Jasmine Rice, Black Beans & Annatto Oil **15**

Key West **PINK SHRIMP** with Anson Mills Grits, 'Nduja Vinaigrette & Scallion Butter **14**

Squid Ink **LOBSTER RAVIOLI** filled with Shrimp Mousse over Lobster Consommé, Zucchini & Yellow Pepper Mojo **17**

BLACK BEAN SOUP with Pickled Corn & Avocado Crema **8**

1921 CAESAR with Romaine, Over the Hill Farm Radishes & Carrots & House Croûtes **10**

Roasted "BEET TARTARE" with Granny Smith Apples, Lemon Gel & Crème Fraîche Chip **10**

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

MAIN PLATES

Wood Grilled Ponce Inlet **TILEFISH** with Mole Rojo, Grilled Cactus, Braised White Beans, Chorizo & Poblanos **34**

Ponce Inlet **MAHI** with English Pea Purée, Grilled Okeechobee Oyster Mushrooms, Country Ham, Lemon-Caper Vinaigrette **34**

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

Mongolian Glazed **PORK BELLY** & Grilled **PORK TENDERLOIN** with Ginger-Soy Eggplant, Eggplant Purée & Kaffir Lime **34**

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

Wood Grilled **BEEF SHOULDER** with Calabaza, Ember Roasted French Beans, Ramp & Beef Fat Vinaigrette **35**

18oz AUSTRALIAN #4 SCORE WAGYU RIBEYE **75**

MILK BUNS Artisanal Butter **3**

SOUTHERN BISCUITS with Honey Butter **4**

Chef's Tasting Menu \$75 With Beverage Pairing \$35

With Options for Groups of Various Sizes, Let Us Elevate Your Private Dining Experience to a Fine Art

"The heart of a mother is a deep abyss at the bottom of which you will always find forgiveness."

---Honoré Balzac