

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 by the 1/2 Dozen & Dozen*
MARKET PRICE

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

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

SALADS

1921 CAESAR with *Zenn Naturals Purple Ninja Radishes,
Carrots & House Croûtes* 10

SUMMER MELON TRIO with
*Thomasville Tomme, Country Ham,
Mint & Pedro Ximénez Vinaigrette* 13

BRUNCH PLATES

MOJO PORK HASH with *Roasted Potatoes, Bell Peppers, Corn, Salsa Verde & a Sunny-Side Up Egg* 14

EGGS BENEDICT with *Brisket Toasted English Muffin, Poached Farm Eggs, & Hollandaise* 14

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

Sourdough **TRUFFLED GRILLED CHEESE** with *Gruyère de Comté, 2yr. Cheddar, Zenn Naturals Tomatoes & House Frites* 11

BRAISED CHICKEN TAMALES SCRAMBLE with *Pico de Gallo, Cotija Cheese & Sour Cream* 17

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

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

'Korea Town' **CHICKEN & WAFFLES** with *Orange Compote & Maple Butter* 17

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

PASTRIES & SWEETS

TIERRITA with *Caramel Chocolate Mousse
& Peanut Butter Crumble* 8

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

Gloriann's **HOME-MADE POPSICLES**
*Choice of: Mango with Fresh Mango Pieces, Coconut with
Toasted Coconut, Guava with Fresh Guava Pieces,
or Raspberries with Fresh Berries* 7

BERRIES & CREAM SUNDAE with *Blackberry & Vanilla
House-Made Ice Cream, Brown Sugar
Crumble & Fresh Berries* 8

SOUTHERN BISCUITS with *Honey Butter* 5
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

CONCH FRITTERS *with Hot Pepper Jelly* 8

Creamy **BEER CHEESE SOUP** *with Potato, Aged Cheddar & Crispy Shallots* 8

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

SUMMER MELON TRIO *with Thomasville Tomme, Country Ham, Mint & Pedro Ximénez Vinaigrette* 13

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

1921 CAESAR *with Zenn Naturals Purple Ninja Radishes, Carrots & House Croûtes* 10

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

Sourdough **TRUFFLED GRILLED CHEESE** *with Gruyère de Comté, 2yr. Cheddar & Tomato* 11

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

WHITE CHOCOLATE PANNA COTTA *with Chocolate Crema & Chocolate Crumble* 8

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

Gloriann's **HOUSE-MADE POPSICLES**

Choice of: Mango with Fresh Mango Pieces, Coconut with Toasted Coconut, Guava with Fresh Guava Pieces, or Raspberries with Fresh Berries 7

SOUTHERN BISCUITS *with Honey Butter* 5

MILK BUNS *Artisanal Butter* 3

Join us for Brunch from 11:30-2:00 every Sunday!

"You come to nature with all your theories, and she knocks them all flat."

--Pierre-Auguste Renoir

HAPPY HOUR

4:30-6:30 PM ~ BAR/PUB/DECK 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

BERRIES & CREAM SUNDAE

*with Blackberry & Vanilla
House-Made Ice Cream,
Brown Sugar Crumble, Fresh Berries
& Raspberry Sauce* \$4

WINE \$6

PINOT GRIGIO *Fenwick Springs, California*
CHARDONNAY *Louis Latour, Mâcon-Villages, France '14*
SHIRAZ *Tournon by M. Chapoutier, Victoria - Australia '13*
PINOT NOIR *Rickshaw, California '14*
SANGRIA *Rosé with Giffard Pamplemousse Grapefruit*

CANNED BEER \$3

MIAMI BREWING CO. 'SHARK BAIT'
Wheat Beer with Maltiness and a Smooth Mango Finish

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**

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

Louisiana **ROASTED OYSTERS** with Sriracha Hollandaise & Pickled Shallots **10**

ZENN PIZZA with Sauce Romesco, Smoked Mushrooms, Zenn Naturals Heirloom Tomatoes, Mozzarella & Arugula **15**

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

CHEESE PLATE Montealva Goat, Spain ~ Sweet Grass Dairy, GA "Thomasville Tomme" ~ Point Reyes "Original 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**

Creamy **ROASTED RED PEPPER SOUP** with Chives, House Croûtes & Parmesan **8**

Cape Canaveral **WHITE SHRIMP** with Anson Mills Carolina Gold Rice Middlins, 'Nduja Vinaigrette, Scallion Butter & Kumquat Agrodolce **14**

1921 CAESAR with Romaine, Zenn Naturals Purple Ninja Radishes & Carrots & House Croûtes **10**

SUMMER MELON TRIO with Thomasville Tomme, Country Ham, Mint & Pedro Ximénez Vinaigrette **13**

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

MAIN PLATES

Florida **WRECKFISH** with Boiled Peanut Romesco, Roasted Sweet Potatoes, Onion Escabeche, Bok Choy & Sorrel **34**

Florida **YELLOWEDGE GROUPER** with English Pea Purée, Grilled Maitake 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 **38**

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

MILK BUNS Artisanal Butter **3**

SOUTHERN BISCITS with Honey Butter **5**

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

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COCKTAILS

CLASS OF 75

Tito's Vodka, Lemon, Lavender Syrup, Prosecco 12

CON QUINA

El Ultimo Blanco "Tequilacello", Lillet Blanc, Fresh Lemon,
Agave, Strawberry Rhubarb Sugar 12

GARDEN GATE

Leblon Cachaça, Chateau Aloe, Jalepeño, Lime,
Cilantro & Arugula 12

ROYELLOU#1

Bulleit Bourbon, Aperol, Fernet, Lemon 12

JAM

Vodka, Gin, Rum or Bourbon, Raspberry & Rosé Jam,
Lemon, Lime, Honey Syrup 12

ET TU BRUTO?

St. Augustine Gin, Bruto Americano, German Apple,
Fresh Lemon & Hibiscus 12

ELEPHANT

Gold & Dark Rum, Curacao, Orgeat, Guava,
Lime, Mint 14

1921 OLD FASHIONED

Templeton Rye, Cane Syrup, Angostura Bitters 13

APPRENTICE

Monkey Shoulder Scotch, Allspice Dram,
Coconut, Lemon, Guava 12

COCKTAILS ON TAP

VINHO VERDE SANGRIA

Rosé with Giffard Pamplemousse Grapefruit 8

HIBISCUS GIN & TONIC

Gin, Jack Rudy Tonic & Hibiscus Tea 10

BARREL AGED

NEGRONI

Old Tom Gin, Campari & Cardamom Infused Carpano Antica
Aged in Palm Ridge Whiskey Barrel 12

SOLERA

Ron Zacapa 23 Rum, Osbourne Pedro Ximénez Sherry,
China-China 12

FLIGHTS

OLD FORESTER Bourbon Whisky 13

1870 Original Batch ~ 1897 Bottled in Bond ~ 1920 Prohibition Style

HIGH WEST Whiskey 14

American Prairie Bourbon~ Double Rye ~ Rendezvous Rye

KIRK & SWEENEY DOMINICAN Rum 14

12 year old ~18 year old ~23 year old

DRAFT BEER

FUNKY BUDDHA 'PINEAPPLE BEACH' BLONDE ALE 7

A Dose of Floral, American Hops and Crisp Pilsner Malt 5%
Oakland Park, FL

CENTRAL 28 'UNDER DUCK' LAGER 7

Crisp, Dry, and Refreshing 4.5%
DeBary, FL

CROOKED CAN 'MR. TRACTOR' KOLSCH 7

Lager with Moderate Hop Bitterness 5%
Winter Garden, FL

PLAYALINDA BREWING CO. 'PLEASURE CHEST' 7

American Pale ale that uses its Clean, Supporting Malt
to Showcase its Hop Character 6.2%
Titusville, FL

RED CYPRESS BREWERY 'DEEP ROOTS' 7

Amber Ale with Balanced Hop Bitterness
and a Clean, Dry Finish 4.5%
Winter Springs, FL

DARWIN BREWING CO. 'LLAMA MAMA MILK STOUT' 7

Balanced Sweet Stout with Chocolate & Caramel Aromas 5.8%
Bradenton, FL

BOTTLED BEER

CLAUSTHALER NON-ALCOHOLIC 5

Brewed in Frankfurt, Germany

MIAMI BREWING CO. 'SHARK BAIT' 4

Wheat Beer with Maltiness and a Smooth Mango Finish

CRISPIN HARD CIDER 5

Crisp Green Apple with Citrus Notes of Lemon and Lime 5%

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DESSERT MENU

KEY LIME POPSCICLE with Graham Cracker Crust, Raspberry Sauce, Crispy Coconut Meringue & Sunshine Raspberries 9
MUSCAT DE RIVESALTES, Château de Caladroy, Roussillon - France 2011 7

TRES LECHE CAKE with Toasted Coconut & Meringue, Cherry Sorbet & Pineapple Sauce 8
SAUTERNES, Château Climens, Bordeaux - France '06 16

WHITE CHOCOLATE PANNA COTTA with Chocolate Crema & Chocolate Crumble 8

PIÑA COLADA SORBET with Oat Crumble, Pineapple, Coconut & Cherry Sorbet 6
MOSCATO D'ASTI, Elio Perrone "Sorgal", Piedmont - Italy '16 10

BOURBON CARAMEL BROWNIE with House-Made Vanilla Ice Cream, Toffee & Chocolate Sauce 8
MADEIRA, Broadbent, Portugal '96 10

Vanilla or Chocolate **ICE CREAM** 6

CHEESE PLATE 13

Montealva Goat, Spain - Sweet Grass Dairy, GA "Thomasville Tomme" - Point Reyes "Original Blue"

IN-HOUSE ROASTED, ORGANIC FAIR TRADE COFFEE
Served as French Press, Espresso, Cappuccino, Latte

SELECTION OF TEAS FROM 'SPICE & TEA EXCHANGE OF MOUNT DORA'

APERITIFS

Cocchi Americano 9
Dolin Blanc or Dry Vermouth 9
Aperol 10
Absinthroux 11
Campari 11
Pimm's 11
St. Raphael Dore 11
Punt e Mes 11
Carpano Antica Sweet Vermouth 12

DIGESTIFS/AMAROS

Amaro Montenegro 8
Cardamaro 8
Cynar 8
Fernet Branca 8
Luxardo Amaro Abano 8
Punt e Mes 8
Zucca 8
Averna 9
Amaro Nonino 11

1792 Ridgemont Reserve 13
Angel's Envy Port Cask Bourbon 14
Basil Hayden 13
Blanton's 14
Bulleit 13
Bower Hill 13
Calumet 14
Four Rose's Small Batch 13

RYE WHISKEY

Angel's Envy Rye 14
Bulleit Rye 13
Collingwood Canadian 12
Corsair Ryemageddon 13
High West Double Rye 13
High West BourRye 13
Hudson Maple Cask Rye 14
Jack Daniel's Single Barrel Rye 16
Michter's Straight Rye 13
High West Rendezvous Rye 14
Palm Ridge Rye 14
Pow Wow Botanical Rye 13
Templeton Rye 13
Willet Straight Rye 13
Wild Buck 13
Whistle Pig 10yr 15
Woodford Rye 14

BOURBON WHISKEY

George Dickel 12yr 13
High West American Prairie 13
Jeffersons Reserve 13
Makers Mark 13
Makers Mark 46 14
Michter's 14
Old Forester 1897 Bottled in Bond 13
Old Forester 1920 Prohibition Style 13

SCOTCH BLENDED

Nikka Coffey Grain (Japanese) 14
Monkey Shoulder 12
Johnnie Walker Black 13
Compass Box Asyla 15
Compass Box Spice Tree 15
Compass Box Peat Monster 15

SCOTCH SINGLE MALT

Glencadam 21yr 15
Glenmorangie 10yr 13
Highland Park 12yr 14
Ardbeg 10yr 15
Lagavulin 16yr 18
Macallan's 12yr 14
Balvenie 12yr 15
Bunnahabhain 15
Glennfiddich 12yr 13
Glennfiddich Experimental IPA Cask 16
Glennfiddich 14yr Bourbon Barrel 16
Glennfiddich 15yr Solera Reserve 18
Stranahan's Colorado Single Malt 14

Old Scout 10yr 14
PalmRidge 14
Russell's Reserve 10yr 14
Ransom 1865 18
Rebellion 8yr 15
Stranahan's 15
Wild Turkey Masters Keep 17yr 26
Willet 14
Woodford Reserve Double Oak 15

TEQUILA

Corralejo Blanco 11
Patron Blanco 13
Casa Noble 13
1921 Blanco 13
1921 Reposado 13
Don Julio Añejo 16
Mezcal Del Maguey Chichicapa 13

COGNAC/BRANDY

Pierre Ferrand "Ambre" 1^{er} Cru Cognac 13
Camus XO 25
Prunier Family Reserve XO 12
Busnel Calvados Apple 13
Nonino il Merlot di Grappa 14
Bar Sol Pisco 12

LATE NIGHT

FRIDAY AND SATURDAY

9:30-10:30 PM ~ BAR/PUB/DECK ONLY

WINE \$6

PINOT GRIGIO *Fenwick Springs, California*

PINOT NOIR *Rickshaw, California '14*

SANGRIA *Rosé with Giffard Pamplemousse Grapefruit*

CANNED BEER \$3

MIAMI BREWING CO. 'SHARK BAIT'

Wheat Beer with Maltiness and a Smooth Mango Finish

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*

SNACKS

Pimento **CHEESE FRIES \$4**

Pork Belly **STEAMBUNS**
with Pickled Carrots & Jalapeño \$8

Sourdough **TRUFFLED GRILLED CHEESE**
with Gruyère de Comté, 2yr. Cheddar & Tomato
with House Frites \$11