

# 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* 13

## BRUNCH PLATES

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

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

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

**EGGS BENEDICT** with *Smoked Pork Belly, Toasted English Muffin, Poached Farm Eggs, & Hollandaise* 14

*Roasted* **ROMANESCO** Salad with *Pistachio and Caper Pesto, Soft Farm Egg, Roasted Garlic Purée & Ash Oil* 12

**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

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

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

*'Korea Town'* **CHICKEN & WAFFLES** with *Thyme & Maple Butter* 17

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

## PASTRIES & SWEETS

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

**WHITE CHOCOLATE PANNA COTTA**  
with *Chocolate Crema and Fresh Berries* 8

*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

*"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

**BEER CHEESE SOUP** with Romanesco & Grafton Aged Cheddar 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

*Cornmeal Dusted St. John's River* **CATFISH SANDWICH** with Lemon Aioli, Haitian Pikliz, Tomato & House Frites 16

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

### DESSERTS

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

**BROWNIE SUNDAE** with Vanilla Ice Cream, Chocolate Sauce, Bourbon Caramel & Vanilla Whipped Cream 8

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

*In-House Roasted, Organic Fair Trade* **COLD-BREW COFFEE** 5

**SOUTHERN BISCUITS** with Honey Butter 5

**MILK BUNS** Artisanal Butter 3

# 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

**BROWNIE SUNDAE**

*Vanilla Ice Cream, Chocolate Sauce,  
Bourbon Caramel & Vanilla Whipped Cream* \$5

*In-House Roasted, Organic Fair Trade*  
**COLD BREW Coffee** \$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*

## DRAFT BEER \$3

**CENTRAL 28 'UNDER DUCK' LAGER**  
*Crisp, Dry, and Refreshing 4.5%*  
*DeBary, FL*

## 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

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

Pickering Bay **ROASTED OYSTERS** with Sriracha Hollandaise & Pickled Shallots 10

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

Blistered Zenn Naturals **SHISHITO PEPPERS** with Peruvian Huancaína Sauce & Sweet Potato Chips 8

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 & Chimichurri 16

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

**CARROT & GINGER SOUP** with Yellow Curry, Coconut Crème Fraîche, & Micro Cilantro 8

Cape Canaveral **WHITE SHRIMP** with Jacksonville Purple Rice Grits, 'Nduja Vinaigrette & Ramp Butter 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

Roasted **ROMANESCO** Salad with Pistachio and Caper Pesto, Soft Farm Egg, Roasted Garlic Purée & Ash Oil 12

### MAIN PLATES

Cape Canaveral **GOLDEN TILEFISH** with Boiled Peanut Romesco, Roasted Sweet Potatoes, Onion Escabeche, Bok Choy & Sorrel 35

Cape Canaveral **YELLOW EDGE GROUPER** with Crispy Tofu, Herb Salad, Kaffir Lime & Garlic Chips 36

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

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

Smoked **BEEF SHOULDER** with Sunchoke Purée, Pickled Ramps, Summer Truffles & Black Truffle Jus 38

Australian Winter **BLACK TRUFFLE** Supplement 13

**MILK BUNS** Artisanal Butter 3

**SOUTHERN BISCUITS** with Honey Butter 5

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

*"The worst thing that happens to you, may be the best thing for you... if you don't let it get the best of you."  
--Will Rogers*

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

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## COCKTAILS

### CLASS OF 75

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

## 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*

### CENTRAL 28 'SHOW PIGEON' IPA 7

*American Style IPA, Clean and Balanced with  
Big Hop Aroma and Flavor 6.7%  
DeBary, 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

### CRISPIN HARD CIDER 5

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

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## DESSERT MENU

**KEY LIME POPSICLE** with Graham Cracker Crust, Blackberry Sauce, Crispy Coconut Meringue & Fresh Berries **9**

**MUSCAT DE RIVESALTES, Château de Caladroy, Roussillon - France '11**

**PIÑA COLADA SORBET** with Oat Crumble, Pineapple, Coconut & Lemon Sorbet **6**

**MOSCATO D'ASTI, Elio Perrone "Sourgal", Piedmont - Italy '16**

**BLONDIE BROWNIE** with Macerated Cherries, Peanut Brittle, Ganache, Caramelia Mousse & Vanilla Ice Cream **10**

**PEDRO XIMENEZ, Alvear "de Anada", Montilla Moriles - Spain '14**

**SWEET CHEESE PLATE** with Goat Cheese Ice Cream, Apples & Dried Cranberries,  
Blue Cheese Cheesecake, Honey Sponge Candy, Candied Pistachios & Financier Cake Crostinis **11**

**BRUT ROSÉ, Jean-Baptiste Adam, Cremant d'Alsace - France**

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 or Cold-Brew

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

**IN-HOUSE ROASTED, ORGANIC FAIR TRADE COFFEE**

Served as French Press, Espresso, Cappuccino, Latte or Cold Brew

**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**  
Willett 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**  
Willett **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<sup>er</sup> 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*

### DRAFT BEER \$3

**CENTRAL 28 'UNDER DUCK' LAGER**

*Crisp, Dry, and Refreshing 4.5%*

*DeBary, FL*

### 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**

*Blistered Zenn Naturals* **SHISHITO PEPPERS** *with Peruvian Huancaína Sauce & Sweet Potato Chips \$7*

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