

1921

BY NORMAN VAN AKEN
modern florida cuisine

BRUNCH DRINKS

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

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

SUNRISE CELEBRATION **10**
*Light Rum, Curaçao, Amaretto,
Pineapple, OJ, Grapefruit, Maraschino*

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

BLOODY MARY **8**
Tito's & House Bloody Mary Recipe

HIBISCUS GIN & TONIC **10**
*Farmer's Gin, Jack Rudy Small Batch Tonic &
Hibiscus Tea*

BRUNCH PLATES

Skookum **OYSTERS** with Pickled Ginger Mignonette & Cocktail Sauce by the 1/2 Dozen & Dozen **MP**

Skookum **ROASTED OYSTERS** with Sriracha Hollandaise, Panko & Togarashi **10**

CONCH FRITTERS with Hot Pepper Jelly **8**

FIELD GREENS SALAD with Heirloom Apples, Marinated Feta, Toasted Hazelnuts, Fennel & Pomegranate Vinaigrette **12**

Wood Oven Fired **ISRAELI SHAKSHOUKA** with Moroccan Sausage, Farm Eggs, Cotija & House Pita **15**

Applewood Smoked **HAM HASH** with Potatoes, Charred Corn, Fried Brussels Sprouts, Red Onion & a Sunny-Side Up Egg **14**

EGGS BENEDICT with Duck Confit, Bearnaise, Spinach & a Poached Farm Egg **14**

Maine Lobster **EGGS BENEDICT** with Spinach, Sauce Bearnaise & a Poached Farm Egg **17**

Cornmeal Fried **SHRIMP PO' BOY** with Sauce Remoulade, Tomato, Lettuce & Cabbage Slaw **16**

CHORIZO TORTA with House-Made Chorizo, Farm Eggs, Sliced Avocado, Cheddar & Arugula **15**

FRENCH TOAST with Kabocha Squash Purée, Pecan Butter, Mascarpone, Candied Nuts & Apple Butter **14**

1921 BURGER with Bacon, Horseradish Cream, B&B Pickles, Aged Grafton Cheddar & House Frites **17**
Add Farm Egg **2**

PASTRIES & SWEETS

COOKIE SHOOTER with Chocolate Chop Cookie Cup with
Orely's Chocolate Mousse & House-Made Vanilla Ice Cream **6**

TRES LECHE CAKE with Toasted Coconut, Meringue & Cherry Sorbet **6**

APPLE BREAD PUDDING with Caramel Sauce & Vanilla Ice Cream **8**

CHOCOLATE PANNA COTTA with Lady Finger Crumble
& Mascarpone Custard **6**

*"If you can spend a perfectly useless afternoon in a perfectly useless manner, you have learned how to live."
- Lin Yutang*



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LUNCH MENU

STARTERS

CONCH FRITTERS *with Hot Pepper Jelly* 8

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

Creamy **PARSNIP & CARROT SOUP** *with Garlic Oil & Chives* 8

FIELD GREENS SALAD *with Heirloom Apples, Marinated Feta, Toasted Hazelnuts, Fennel & Pomegranate Vinaigrette* 12

Over the Hill Farm **BEET SALAD** *with Red Wine Vinaigrette, Stilton Blue Cheese, Arugula & Pistachio* 13

MAIN PLATES

BEER BATTERED FISH TACOS *on Corn Tortillas with Colonial Sauce, Avocado Mousse & Zellwood Corn Relish* 12

CRISPY CHICKEN BREAST SANDWICH *with Bacon, Swiss, Tomato on a Brioche Bun with House Frites* 15

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

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

FLORIDA RUDDERFISH SANDWICH *Fried or Grilled with Ancho Mayo, Cabbage & Corn Slaw, B&B Pickles & House Frites* 17

DESSERTS

CHOCOLATE PANNA COTTA *with Lady Finger Crumble & Mascarpone Custard* 6

PUMPKIN SWISS ROLL *with Cream Cheese Filling, Fluff Sauce & Dulce de Leche* 8

Heirloom **APPLE BREAD PUDDING** *with Candied Pecans, Vanilla Ice Cream & Caramel Sauce* 8

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

"Life is the art of drawing without an eraser."

- John W. Gardner

HAPPY HOUR

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

CONCH FRITTERS *with Hot Pepper Jelly* \$4

BEER BATTERED FISH TACOS
*on Corn Tortillas with Colonial Sauce,
Ginger & Lime Dressing & Zellwood Corn Relish* \$6

*Brown Butter Glazed,
Pimento Cheese* **BURGER**
with Bacon Jam & House Frites \$13

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

Crispy **CHICKEN WINGS**
with Fish Sauce Caramel, Peanut & Lime \$8

HAZELNUT PANNA COTTA *with Orange Crumble
& Mascarpone Custard Cream* \$6

WINE \$6

ROSÉ OF SYRAH *Chateau Fontanes, Languedoc - France '15*

PINOT GRIGIO *Talis, Friuli-Venezia Giulia - Italy '16*

GRENACHE BLEND *Château Saint-Roch, Côtes Rhône - France '16*

CABERNET SAUVIGNON *Hacienda Araucano "Reserva", Colchagua Valley - Chile '15*

CANNED BEER \$3

CIGAR CITY TAMPA STYLE LAGER

Inspired by the Traditional German-style Helles 4.5%

COCKTAILS \$7

APEROL SPRITZ *Aperol 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 Liqueur*

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

MILK BUNS with Artisanal Butter 5

CONCH FRITTERS with Hot Pepper Jelly 8

Great White **ROASTED OYSTERS** with Sriracha Hollandaise, Panko & Togarashi 10

Great White **RAW OYSTERS** with Pickled Ginger Mignonette & Cocktail Sauce by the 1/2 Dozen & Dozen 20/38

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

Crispy **CHICKEN WINGS** with Fish Sauce Caramel, Peanut & Lime 8

CHEESE PLATE Served with Traditional Accoutrement & Grilled Baguette 15

- "Montealva", Andalusia-Spain

- "Syr Vintage Gouda", Netherlands

- "Original Blue", Point Reyes-CA

- "P'tit Basque", Pyrenees-France

STARTERS

Escabeche **MUSSELS & OCTOPUS TARTINE** on House Sourdough with Sauce Romesco 12

Lamb Merguez Sausage-Stuffed **DATES** with Hummus, Bacon, Preserved Lemon, Harissa Vinaigrette & Wood Oven Pita 15

'Five Spice' **GLAZED CARROTS** with House Goat's Milk Yogurt, Carrot Purée, Hazelnuts, Vadouvan Spice & Cracklin' 10

Maine **LOBSTER** with Kabocha Squash Tortellini in a Lobster Brodo with Basil & Brown Butter 15

Caramelized **PLANTAIN SOUP** with Smoked Ham & Sour Cream 8

FIELD GREENS SALAD with Heirloom Apples, Marinated Feta, Toasted Hazelnuts, Fennel & Pomegranate Vinaigrette 12

Over the Hill Farm **BEET SALAD** with Red Wine Vinaigrette, Stilton Blue Cheese, Arugula & Pistachio 13

Crispy **CAULIFLOWER** with Sauce Gribiche & Soft Farm Egg 12

MAIN PLATES

Maine Diver **SCALLOPS** in Tom Yum Broth with Shrimp Dumplings 35

Rice-Crusted Florida **BLUENOSE BASS** with Clamshell Mushrooms, Corn Cream, Chive Foam & Espelette 35

COCONUT FRIED RICE with Crab Curry & Grilled Cape Canaveral White Shrimp 24

Pan-Roasted **HERITAGE CHICKEN** with Hasselback Potato, Pearl Onions, Huancaína, Spinach & Chicken Jus 26

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

14 Day Dry-Aged **KUROBUTA PORK CHOP** with Black Beans, Malabar Spinach & Sherry Jus 35

Pan-Roasted **COLORADO LAMB LOIN** with Celeriac Purée, Spaghetti Squash, Confit Potato & Rosemary Jus 40

or Supplement 45 **DAY DRY AGED WAGYU RIBEYE** at 7/Ounce

WINTER PERIGORD BLACK TRUFFLE Supplement 17

"Life is very nice, but it has no shape. The object of art is actually to give it some and to do it by every artifice possible-truer than the truth."

-Jean Anouilh



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COCKTAILS

CLASS OF 75

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

ET TU BRUTO?

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

ROYELLOU#1

Bulleit Bourbon, Aperol, Fernet, Lemon 12

JAM

Vodka, Gin, Rum or Bourbon, Spiced Cranberry Jam,
Lemon, Lime, Honey Syrup 12

ELEPHANT

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

1921 OLD FASHIONED

Templeton Rye, Cane Syrup, Angostura Bitters 13

ENRIQUE

Apostle's Gin, Eucalyptus, Lemon, Branca Menta 12

MOUSY BROWN

Bulleit Rye, Brovo Rosé Vermouth, Cane Syrup,
Spiced Cherry Bitters, Fresh Lemon 12

AUTUMN & EVE

Monkey Shoulder Scotch, Benedictine, Allspice Dram,
Lemon & Cranberry, Prosecco 13

COCKTAILS ON TAP

HIBISCUS GIN & TONIC

Gin, Jack Rudy Tonic & Hibiscus Tea 10

BARREL AGED

CHAI TEA NEGRONI

Emperor's Chai Tea Infused Ford's Gin,
Campari & Carpano Antica
Aged in Palm Ridge Whiskey Barrel 12

FLIGHTS

RUSSELL'S Whiskey 20

10 Year ~ 6 Year Rye ~ Single Barrel

HIGH WEST Whiskey 24

American Prairie Bourbon ~ Campfire Blend ~ Rendezvous Rye

FERNET 16

Fernet Dogma ~ Fernet Gancia ~ Fernet Branca

OLD FORESTER Bourbon Whisky 13

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

KIRK & SWEENEY DOMINICAN Rum 14

12 year old ~ 18 year old ~ 23 year old

DRAFT BEER

CENTRAL 28 'UNDER DUCK' LAGER 7

Crisp, Dry, and Refreshing 4.5%
DeBary, FL

BARREL OF MONKS 'THE WIZARD WIT' WITBIER 7

Cloudy with a Bready Tang, hints of Coriander & Orange Peel 5.5%
Boca Raton, FL

MIA BEER COMPANY 'MEGA MIX' PALE ALE 7

West Coast Style Light Bodied Pale Ale 6%
Doral, FL

CROOKED CAN 'FREEDOM RIDE' STOUT' 7

Dry Stout with Chocolate & Malt Aromas 5%
Winter Garden, FL

CROOKED CAN 'WEIZENBOCK' 7

Doppelbock Style Ale with Rich Roasted Malt 7.0%
Winter Garden, FL

WOLF BRANCH BREWING SAISON 7

Grapefruit Zest with a Dry & Clean Finish 5.2%
Mount Dora, FL

BOTTLED BEER

CIDERBOYS STRAWBERRY MAGIC 5

Crisp Strawberry with a Mouth Watering Sweetness

CLAUSTHALER NON-ALCOHOLIC 5

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DESSERTS

PUMPKIN SWISS ROLL with Cream Cheese Filling, Fluff Sauce & Dulce de Leche 8
TOKAJI Azsu, Chateau Pazosos, 5 Puttonyos, Hungary '09

BLOOD ORANGE SORBET with Brown Sugar Crumble & Fresh Citrus Segments 6
MOSCATO D'ASTI, Elio Perrone "Sourgal", Piedmont - Italy '16

COFFEE BREAK Caramel Brownie with Peanut Butter, House-Made Vanilla Ice Cream, Peanut Brittle & Cold Brew 8
PORT, Ferriera, Dona Antonia Tawny Reserva

SWEET PECAN with White Chocolate Cheesecake, Pecan Spongecake, Cranberry Compote,
Pecan Ice Cream & Salted Tuile with Chocolate Mousse 10
MADEIRA, Broadbent, Portugal '96

Chocolate Cake with **PEPPERMINT CHOCOLATE**, White Chocolate Powder and Chocolate Custard,
Peppermint Ice Cream & Flexy Ganache 9

CHEESE PLATE Served with Traditional Accoutrement & Grilled Baguette 15
- "Montealva", Andalusia-Spain - "Syr Vintage Gouda", Netherlands
- "Original Blue", Point Reyes-CA - "P'tit Basque", Pyrenees-France

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
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