



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*

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

**BARRELED COLD BREW NEGRONI** **12**  
*Gin-Steeped Cold Brew Coffee, Campari,  
Carpano Antica Vermouth*

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

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

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## BRUNCH PLATES

**CONCH FRITTERS** *with Hot Pepper Jelly* **8**

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

*Florida* **POMELO AND PUNTARELLE SALAD** *with Oregano & Pistachio Pesto, Cured Egg Yolk and Fried Bread* **13**

**FIELD GREENS SALAD** *with Heirloom Apples, Marinated Feta, Toasted Pistachio, Fennel & Red Wine Vinaigrette* **12**

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

*Wood Oven Fired* **ISRAELI SHAKSHOUKA** *with Lamb Merguez, Farm Eggs, Feta & House Pita* **15**

**BREAKFAST SHORT RIB HASH** *with Brussels Sprouts, Roasted Carrots, Potatoes, Corn & a Sunny-Side Up Egg* **14**

*Wood Grilled* **STEAK SANDWICH** *with Horseradish Cream, Fried Quail Egg & Caramelized Onions, with House Fries* **16**

*Braised* **PORK BELLY BENEDICT** *with Spinach, Hollandaise & Poached Farm Eggs* **15**

*Citrus* **PANCAKES** *with Orange-Scented Whipped Cream, Bacon & Two Sunny Side Up Eggs* **14**

*Florida* **TILEFISH SANDWICH** *with Ancho Mayo, Cabbage & Corn Slaw, B&B Pickles & House Frites* **17**

**1921 BURGER** *C.B.S. Patty, American Cheese, B&B Pickles, House Mustard, Shallot Mayo, Crispy Onions & House Fries* **16**

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## PASTRIES & SWEETS

**HAZELNUT PANNA COTTA** *with Orange Crumble & Mascarpone Custard* **6**

**COOKIE PLATTER** *Coffee Pot de Creme with Snickerdoodle, Brownie, Coffee Bean & Chocolate Chip Cookies* **7**

**TRES LECHE BREAD PUDDING** *with Meringue, Coconut, Pineapple Gel, Cherry Sauce & Vanilla Ice Cream* **8**

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*"The dog that stays on the porch will find no bones."  
- Wendall Castle*



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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

*Crispy* **CHICKEN WINGS** *Glazed in Korean Gochujang & Lime* 8

**POTATO AND LEEK SOUP** *with Crème Fraîche, Bacon Lardons & Chives* 8

**FIELD GREENS SALAD** *with Heirloom Apples, Marinated Feta, Toasted Pistachio, Fennel & Red Wine Vinaigrette* 12

## MAIN PLATES

*Florida* **POMELO AND PUNTARELLE SALAD** *with Grilled Chicken, Pistachio Pesto, Cured Egg Yolk and Fried Bread* 16

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

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

**1921 BURGER** *C.B.S. Blend Patty, American Cheese, B&B Pickles, House Mustard, Shallot Mayo, Crispy Onions & House Fries* 16

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

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

*Braised* **SHORT RIB BEEF DIP** *with Horseradish Cream on a Toasted Baguette & House Frites* 15

## DESSERTS

**HAZELNUT PANNA COTTA** *with Orange Crumble & Mascarpone Custard* 6

**COOKIE PLATTER** *Coffee Pot de Creme with Snickerdoodle, Brownie, Coffee Bean & Chocolate Chip Cookies* 7

**TRES LECHE BREAD PUDDING** *with Meringue, Coconut, Pineapple Gel, Cherry Sauce & Vanilla Ice Cream* 8

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**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* 7

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

**1921 BURGER**  
*C.B.S. Blend Patty, American Cheese, B&B Pickles, House Mustard,  
Shallot Mayo, Crispy Onions & House Frites* \$12

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

*Crispy* **CHICKEN WINGS**  
*Glazed in Korean Gochujang & Lime* \$8

**COFFEE ICE CREAM SUNDAE** *Espresso Sugar,  
Chocolate Sauce & Brown Sugar Crumble* 6

## WINE \$6

**GRENAICHE BLANC** *Brotte, Côtes du Rhône - France '15*

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

**SANGIOVESE** *Poggio Vignoso "Organico", Chianti - Italy '15*

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

**ROSE SANGRIA** *Vino Verde Rose, Orange Curacao, Fresh Lemon*

## 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-*

# 1921

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## DINNER MENU

### SNACKS & SHAREABLE

**MILK BUNS** with Artisanal Butter 5

**CONCH FRITTERS** with Hot Pepper Jelly 8

Rappahannock **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

**CHEESE PLATE** with Traditional Accoutrement & Baguette 15

- "Hudson Valley Camembert", NY - "Valdeón", Spain

- "Beemster Gouda XO", Holland - "4-Month Manchego", Spain

**HOUSE-MADE CHARCUTERIE** 20

- Squid Ink Boudin - Summer Sausage

- Nduja - Chicken Liver Mousse - Country Terrine

### STARTERS

**SPRING TARTINE** on Sourdough with Smashed Favas, Pickled Plums, Local Burrata, Mint & Father's Country Ham 12

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

Creamy **FENNEL AND POTATO SOUP** with Crème Fraîche, Bacon & Chives 8

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

Florida **POMELO AND PUNTARELLE SALAD** with Oregano & Pistachio Pesto, Cured Egg Yolk and Fried Bread 13

**SALT BAKED WHITE ASPARAGUS** with Fried Brandade, Green Garlic & Sofrito Vinaigrette 18

Wood Oven **ROASTED FLORIDA OCTOPUS** with Sauce Romesco, Heirloom Tomato, Squid Ink Vinaigrette & Pickled Artichokes 14

### MAIN PLATES

Florida **SWORDFISH** with Hedgehog Mushrooms, English Peas & Lemon-Caper Butter Sauce 35

Ponce Inlet **GOLDEN TILEFISH** with Bomba Rice, Local Squid, Mussels in Escabeche, Fresh Garbanzo Beans & Nduja 35

House **KIMCHI FRIED RICE** with Royal Red Shrimp, Grilled Shiitake & Eggplant in a Ginger-Soy Vinaigrette 26

Wood Fired Lake Meadow Naturals **HERITAGE CHICKEN** with Crispy Yuca Hash Browns & Ají Verde 26

Grilled **JERK KUROBUTA PORK CHOP** with Moonshine Chutney, Roasted Heirloom Sweet Potato & Haitian Pikliz 35

**1921 BURGER** C.B.S. Blend Patty, American Cheese, B&B Pickles, House Mustard, Shallot Mayo, Crispy Onions & House Fries 16

Add On To Any Dish **WINTER BLACK TRUFFLE** for \$19

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"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

# COCKTAILS

## CLASS OF 75

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

## ROYELLOU#1

Bulleit Bourbon, Aperol, Fernet, Lemon 12

## JAM

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

## BAYONET

St. Augustine Gin, Capertif, Blood Orange Juice, Smokey Vida Mezcal, Fresh Lemon, Cinnamon 13

## 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, Lillet Rouge Vermouth, Cane Syrup, Spiced Cherry Bitters, Fresh Lemon 12

## AUTUMN & EVE

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

# WINE BY THE GLASS

- 350+ Selection Bottle List Available -

## SPARKLING

Raventós i Blanc "L'hereu", Brut, Spain '14 10 / 40

Jean-Baptiste Adam, Cremant d'Alsace, Brut Rosé, France 12 / 48

## WHITE & ROSÉ

RIESLING Schloss Saarstein, Mosel - Germany '15 8 / 32

PINOT GRIGIO Talis, Friuli-Venezia Giulia - Italy '16 7 / 28

GARGANEGA Inama, Soave Classico - Italy '15 9 / 36

ALBARIÑO Terras Gauda, Rías Baixas - Spain '16 10 / 40

SAUVIGNON BLANC Bodega Garzon, Uruguay '16 10 / 40

SAUVIGNON BLANC Momo, Marlborough - NZ '16 11 / 44

GRENACHE BLANC Brotte, Côtes du Rhône - France '15 9 / 36

CHARDONNAY Cambria "Benchbreak", Santa Maria - CA '14 10 / 40

CHARDONNAY Talley "Estate", Arroyo Grande Valley - CA '14 14 / 56

ROSÉ Badenhorst "Secateurs", Swartland - South Africa '17 10 / 40

## RED

PINOT NOIR Frédéric Esmonin, Burgundy '16 12 / 48

PINOT NOIR Nicolas-Jay, Willamette Valley - OR '15 18 / 72

SANGIOVESE Poggio Vignoso "Organico", Chianti - Italy '15 10 / 40

GRENACHE BLEND Gros/Tollot "50/50", Minervois - France '13 10 / 40

SHIRAZ Tournon by M. Chapoutier "Mathilda", Australia '14 9 / 36

CABERNET FRANC Foucher "Belles Pieces", Chinon - FR '14 12 / 48

TEMPRANILLO Viña Olabarri, Rioja - Spain '04 17 / 68

CABERNET SAUVIGNON Aruacano, Colchagua - Chile '15 10 / 40

MERLOT Château La Peyre, Bordeaux - France '13 14 / 56

CABERNET SAUVIGNON Powers "Champoux", Yaikma - WA '13 16 / 64

ZINFANDEL Foxglove, Paso Robles - CA '14 11 / 44

# COCKTAILS ON TAP

## HIBISCUS GIN & TONIC

Gin, Jack Rudy Tonic & Hibiscus Tea 10

## RED SANGRIA

Malbec, Orange Curacao, Fresh Lemon 8

# 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

## 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

## DON FELIX Tequila 21

Reposado ~ Anejo ~ Plata

# DRAFT BEER

## CENTRAL 28 'UNDER DUCK' LAGER 7

Crisp, Dry, and Refreshing 4.5%  
DeBary, FL

## CROOKED CAN 'CLOUDCHASER' WITBIER 7

Cloudy with a Bready Tang, hints of Coriander & Orange Peel 5.3%  
Winter Garden, FL

## KEYBILLY BREWERY ISLAND ALE 7

Amber Ale brewed with Key Lime Juice 5.4%  
Islamorada, FL

## CROOKED CAN 'WEIZENBOCK' 7

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

## MIA BEER COMPANY 'MEGA MIX' PALE ALE 7

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

## SWAMPHEAD 'MIDNIGHT OIL' STOUT 7

English Style Oatmeal Stout with Rich Malt and Coffee 5.0%  
Gainesville, FL

# BOTTLED BEER

## CRISPIN HARD CIDER 5

Crisp Green Apple with Citrus Notes of Lemon and Lime

## CLAUSTHALER NON-ALCOHOLIC 5

Brewed in Frankfurt, Germany

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## DESSERTS

**MANDARIN SORBET** with Honeybell Tangelo Confit 6

**CINNAMON ROLL** with Dulce de Leche Crema & Cinnamon Crumble 8

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

**EARL GREY MOUSSE** with Honey-Lemon Sable, Chiffon Cake, Vanilla Custard, White Chocolate Glaze & Lavender Ice Cream 8

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

**Brown Butter FINANCIAR CAKE** with Mascerated Strawberries, Champagne Sabayon & Basil Meringue 9

**SAUTERNES, Château La Fleur d'Or, Bordeaux - France '13**

**COCOA NIB SEMIFREDDO** with Pistachio Sponge Cake, Equadorian Chocolate Mousse & Passion Fruit Ice Cream 9

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

**CHEESE PLATE** with Traditional Accoutrement & Baguette 15

- "Hudson Valley Camembert", NY - "Valdeón", Spain

- "Beemster Gouda XO", Holland - "4-Month Manchego", Spain

**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'**

## DESSERT WINES

**TOKAJI Aszu, Chateau Pzszos, 5 Puttonyos, Hungary '09 11**

**MUSCAT DE RIVESALTES, Château de Caladroy, Roussillon - France '11 7**

**SAUTERNES, Château La Fleur d'Or, Bordeaux - France '13 9**

**MADEIRA, Broadbent, Portugal '96 10**

**PORT, Ferriera, Dona Antonia Tawny Reserva 8**

**PEDRO XIMENEZ, Alvear "de Anada", Montilla Moriles - Spain '14 10**

## BOURBON WHISKEY

George Dickel 12yr 13

High West American Prairie 13

Jeffersons Reserve 13

Makers Mark 13

Michter's 14

Old Forester 1897 Bottled in Bond 13

Old Forester 1920 Prohibition Style 13

Old Forester 1870 Original Batch 13

Old Forester Birthday Bourbon 24

Old Scout 10yr 14

PalmRidge 18

Russell's Reserve 10yr 14

Ransom 1865 18

Rebellion 8yr 15

Stranahan's 15

Willett 14

Woodford Reserve Double Oak 15

Wild Turkey Master's Keep Blend 40

1792 Ridgmont Reserve 13  
Angel's Envy Port Cask Bourbon 14

Basil Hayden 13

Blanton's 14

Bulleit 13

Bower Hill 24

Calumet 18

Four Rose's Small Batch 13

## RYE WHISKEY

Angel's Envy Rye 26

Bulleit Rye 13

Collingwood Canadian 12

Corsair Ryemageddon 13

High West Double Rye 14

High West BourRye 23

Hudson Maple Cask Rye 18

Michter's Straight Rye 13

High West Rendezvous Rye 24

Palm Ridge Rye 16

Pow Wow Botanical Rye 18

Templeton Rye 13

Willet Straight Rye 13

Wild Buck 16

Woodford Rye 14

Russell's 6yr Rye 18

Sazerac Rye 6yr 14

Whistle Pig Rye 25

## RUM

Angostura 7yr 11

Plantation Pineapple 12

Ron Zacapa Solera 23 13

Plantation XO 15

Kirk & Sweeney 12yr 13

Kirk & Sweeney 18yr 14

Kirk & Sweeney 23yr 16

## SCOTCH BLENDED

Monkey Shoulder 12

Johnnie Walker Black 13

Compass Box Asyla 18

Compass Box Spice Tree 30

Compass Box Peat Monster 22

Nikka Coffey Grain (Japanese) 21

## SCOTCH SINGLE MALT

Glencadam 21yr 78

Highland Park Valkyrie 30

Glenmorangie 10yr 16

Highland Park 12yr 16

Lagavulin 16yr 30

Macallan's 12yr 14

Macallan's Double Cask 24

Balvenie 12 yr 26

Balvenie 14yr 40

Bunnahabhain 18

Glennfiddich 12yr 14

Glennfiddich Experimental IPA Cask 22

Glennfiddich 14yr Bourbon Barrel 18

Oban 14yr 26

Ardbeg 10yr 24

## TEQUILA

Patron Blanco 13

Casa Noble 13

1921 Blanco 13

1921 Reposado 13

Don Julio Añejo 16

Mezcal Del Maguey Chichicapa 13

Mezcal Del Maguey Vida 13

Dobel Diamante Blanco 13

Don Felix Plata 14

Don Felix Reposado 14

Don Felix Añejo 14

## COGNAC/BRANDY

Pierre Ferrand "Ambre" 1<sup>er</sup> Cru Cognac 13

Camus XO 44

Germain Robin 18

Busnel Calvados Apple 13

Nonino il Merlot di Grappa 14

Bar Sol Pisco 12