

1921

BY NORMAN VAN AKEN
modern florida cuisine

HAPPY MOTHER'S DAY!

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
*El Ultimo Silver Tequila, Fresh Lime,
Ruby Red Grapefruit & Salt Rim*

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

BLOODY MARY 8
Tito's & Zesty Bloody Mary Mix

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

BRUNCH PLATES

CONCH FRITTERS *with Hot Pepper Jelly* 8

Over the Hill Farm **SWEET CORN "ELOTES"** *with Cotija, Chili Powder & Lime* 5

Cape Canaveral **ROYAL RED SHRIMP GAZPACHO** *with Over the Hill Farm Tomatoes, Cucumbers, Onion & Peppers* 13

ITALIAN COUNTRY SALAD *with Grapefruit, Oranges, Radicchio, Oregano-Pistachio Pesto & Fried Bread* 12

FIELD GREENS SALAD *with Local Plums, Marinated Feta, Toasted Hazelnuts, Fennel & Red Wine Vinaigrette* 10

Port of Call **CRAB & AVOCADO TOAST** *on Grilled House Sourdough with Local Lettuces & Champagne Vinaigrette* 16

Beer Battered **FISH TACOS** *on Corn Tortillas with Colonial Sauce & Corn Relish* 12

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

Steak & Wild **MUSHROOM TOAST** *on House Sourdough with Sauce Romesco, Fried Quail Egg & Herb Fries* 17

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

Smoked **PORK BELLY BENEDICT** *with Savory Greens, Hollandaise & Poached Farm Eggs* 15

CHICKEN & WAFFLES *with Over the Hill Farms Green Tomato Chow Chow* 15

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

Fried **GREEN TOMATO BLT** *with Sun Gold Tomato Jam, Bacon Aioli, Red Romaine, Nueske's Bacon & a Fried Farm Egg* 14

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

PASTRIES & SWEETS

Milk Chocolate **PANNA COTTA** *with Bourbon Caramel, Cocoa Nib Crumble & Coffee Sponge Cake* 6

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

COOKIE PLATTER *with Dulce de Leche Pot de Creme, Macha, Lemon Shortbread, Chocolate Chip Cookies* 6

*"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

Over the Hill Farm **SWEET CORN "ELOTES"** *with Cotija, Chili Powder & Lime* 5

ITALIAN COUNTRY SALAD *with Grapefruit, Oranges, Radicchio, Oregano-Pistachio Pesto & Fried Bread* 12

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

AJIACO *with Chicken, Potatoes, Corn, Squash & Spinach* 8

MAIN PLATES

BEER BATTERED FISH TACOS *on Corn Tortillas with 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

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

Braised **BRISKET BEEF DIP** *with Horseradish Cream on a Toasted Brioche Bun & House Frites* 15

DESSERTS

COOKIE PLATTER *with Honey Pot de Creme, Chocolate Chip, Macha, Lemon Shortbread, & Brownie* 6

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

1921 BURGER

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

Fried CHICKEN WINGS

Glazed in Korean Gochujang & Lime 8

CONCH FRITTERS *with Hot Pepper Jelly* 7

TACO TRIO

with Adobo Pork Shoulder, Grilled Octopus in Mole & Fried Fish with Corn Relish 12

Smoky Maduro PLANTAIN FLATBREAD

with Aged Cheddar & Pork Jowl Bacon 8

ORANGE CREAMSICLE SUNDAE

with Brown Sugar Crumble & Whipped Cream 6

WINE \$6

GRENACHE BLANC Brotte, Côtes du Rhône - France '15

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

SANGIOVESE Poggio Vignoso "Organico", Chianti - Italy '14

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

ROSE SANGRIA Vino Verde Rose, Orange Curacao, Fresh Lemon

CAN 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 Wheatley's Vodka, Fresh Lemon, Lavender, Sparkling Wine

ANGLO-SHAKEN Bombay Gin, Lime, St. Germain Elderflower Liqueur

TEQUESTA Aperol Aperitivo, Dry Curacao, Lime & Cranberry

HOUSE SPIRITS \$6

WHEATLEY'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

Over the Hill Farm **SWEET CORN "ELOTES"** with Cotija, Chili Powder & Lime 5

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

Tempura **FRIED OYSTER** with Passion Fruit-Yuzu Gel, Sesame Powder & Caviar 5 each

Skookum **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

TACO TRIO with Adobo Pork Shoulder, Grilled Octopus in Mole & Fried Fish with Corn Relish 12

CHEESE PLATE with Traditional Accoutrement & Sourdough 15

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

- "Beemster Gouda XO", Holland - "Thomasville Tomme", Georgia

HOUSE-MADE CHARCUTERIE 15

- Squid Ink Boudin - Coppa

- Lomo - Country Terrine

STARTERS

West Indian **CURRIED LAMB COLOMBO** with Ginger, Chilies, Sweet Potato, Squash & Fresh Buttery Roti Bread 19

Crispy **VACA FRITA** dressed in Cuban Mojo with Boniato Gnocchi, Brussels Sprouts & Sweet Plantain Crema 14

AJIACO SOUP with Chicken, Potatoes, Corn, Squash & Spinach 8

FIELD GREENS SALAD with Local Plums, Marinated Feta, Toasted Hazelnuts, Fennel & Red Wine Vinaigrette 10

ITALIAN COUNTRY SALAD with Grapefruit, Oranges, Radicchio, Oregano-Pistachio Pesto & Fried Bread 12

MAIN PLATES

House-Made **TAGLIATELLE PASTA** with Over the Hill Farm Roasted Vegetables, Grilled Radicchio, Capers & Pecorino 24

Key West **YELLOWEDGE GROUPER** with Yellowfoot Chanterelles, English Peas & Lemon-Caper Butter Sauce 33

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

Grilled **DRY AGED KUROBUTA PORK CHOP** with Potatoes Aligot, Lemon Gremolata & Glazed Brussel Sprouts 35

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

Smoked & Aged **ROHAN DUCK BREAST** with Baked Sea Island Red Peas & Grilled Broccolini 35

Slow Roasted **KUROBUTA PORK SHANK** with Anson Mills Grits, Over the Hill Farm Collards & Green Tomato Chow Chow 49
(Serves 2-4)

"If you are still breathing...you have a second chance."
-Oprah Winfrey

COCKTAILS

CLASS OF 75

Wheatley Vodka, Lemon, Lavender Syrup, Prosecco 12

JAM

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

ROYELLOU#1

Bulleit Bourbon, Aperol, Fernet, Lemon 12

FOUNTAIN OF YOUTH

El Ultimo Tequila, Elderflower Liqueur,
Botanicals, Lemon 12

BAYONET

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

ELEPHANT

Gold & Dark Rum, Curacao, Pineapple,
Almond Orgeat, Lime & Mint 14

1921 OLD FASHIONED

Cask & Crew Rye, Cane Syrup, Angostura Bitters 13

MOUSY BROWN

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

SAZERZACH

Wild Buck Rye, Pernod Absinthe, Cane Syrup,
Peychaud's 13

WINE BY THE GLASS

- 375+ 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

GRÜNER VELTLINER Laurenz V., Kamptal - Austria '14 12 / 48

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

SAUVIGNON BLANC Bodega Garzon, Uruguay '16 10 / 40

SAUVIGNON BLANC Koha, Marlborough - NZ '16 9 / 36

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

CHARDONNAY Stoller, Dundee Hills - Oregon '16 10 / 40

CHARDONNAY Hanzell "Sebella", Sonoma Valley - CA '14 13 / 52

ROSÉ Château de Font Vive, Bandol - France '16 11 / 44

RED

PINOT NOIR Frédéric Esmonin, Burgundy '16 12 / 48

PINOT NOIR Battle Creek Cellars "Unconditional", Oregon '16 11 / 44

SANGIOVESE Poggio Vignoso "Organico", Chianti - Italy '14 10 / 40

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

AGLIANICO La Quercia, Puglia - Italy '16 11 / 44

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

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

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 BLEND Acumen "Mountainside", Napa - CA '14 16 / 64

COCKTAILS ON TAP

HIBISCUS GIN & TONIC

Gin, Jack Rudy Tonic & Hibiscus Tea 10

VINHO VERDE SANGRIA

Rosé with Giffard Orange Curacao & Fresh Lemon 8

BARREL AGED

BARRELED COLD BREW NEGRONI 12

Gin-Steeped Cold Brew Coffee, Campari,
Carpano Antica Vermouth

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 18

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

PLAYALINDA BREWING CO. 'ROBONAUT RED' 7

Well Balanced American Red Ale 5.3%
Titusville, 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

WOLF BRANCH SAISON 7

Farmhouse Ale Brewed with Juicy Grapefruit
for a Refreshing Finish 5.3%
Eustis, 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

STRAWBERRY LEMONADE SORBET with Lemon-Honey Crumble 6

LEMON CHEESECAKE with Carrot Cake, Coconut Crumble, Pineapple & Blueberry Compote 8

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

CHOCOLATE TART with Lemon Crème Fraîche, Mango Chip, Passion Fruit Chocolate and Mango Gel 9

TOKAJI Azsu, Chateau Pazos, 5 Puttonyos, Hungary '09

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

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

CHEESE PLATE with Traditional Accoutrement & Sourdough 15

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

- "Beemster Gouda XO", Holland - "Thomasville Tomme", Georgia

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 Azsu, Chateau Pazos, 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

1792 Ridgemont Reserve 13
Angel's Envy Port Cask Bourbon 14
Basil Hayden 13
Bulleit 13
Bower Hill 24
Calumet 18
Four Rose's Small Batch 13
E.H. Taylor Single 14
E.H. Taylor Small Batch 13

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
St. Augustine 16

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
George T. Stag 23

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
E.H. Taylor Rye 16

RUM

Angostura 7yr 11
Plantation Pineapple 12
Ron Zacapa Solera 23 13
Plantation XO 15
Kirk & Sweeney 12yr 13
Kirk & Sweeney 18yr 14

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 14yr Bourbon Barrel 18
Oban 14yr 26
Ardbeg 10yr 24

TEQUILA

Patron Blanco 13
Casa Noble 13
1921 Anejo 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^{er} Cru Cognac 13
Camus XO 44
Hennessy 13
Busnel Calvados Apple 13
Nonino il Merlot di Grappa 14
Bar Sol Pisco 12