

# 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*

**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*

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## BRUNCH PLATES

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

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

*Ponce Inlet* **WRECKFISH CEVICHE** *with Passionfruit, Sesame, Torched Sweet Potato & Puffed Sorghum* 14

*Stone Fruit & Summer Melon* **GAZPACHO** *with Pickled Plums, Athena Melon, Buttermilk, Basil Seeds & Espelette* 10

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

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

**CHORIZO & POTATO TACOS** *with Tomatillo Salsa Verde, Red Cabbage & Cotija* 12

**CHICKEN & WAFFLES** *with Over the Hill Farm Sungold Tomato Jam* 15

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

**ANDOUILLE HASH** *with Brussels Sprouts, Cabbage, Red Potatoes, Peppers, Corn, Old Bay & a Sunny-Side Up Egg* 14

*Smoked* **PORK BELLY BENEDICT** *with Savory Greens, Hollandaise & Poached Farm Eggs* 13

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

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

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## PASTRIES & SWEETS

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

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

**BERRY TRIO SORBET** *Strawberry, Blueberry & Blackberry with Lemon-Honey Crumble* 6

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



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# LUNCH MENU

## STARTERS

**MILK BUNS** *with Artisanal Butter* 5

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

*Stone Fruit & Summer Melon* **GAZPACHO** *with Pickled Plums, Athena Melon, Buttermilk, Basil Seeds & Espelette* 10

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

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

*Janet's* **SMOKY TOMATO SOUP** *with Cheesy Crouton* 8

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

## MAIN PLATES

**ITALIAN COUNTRY SALAD** *with Chicken, Grapefruit, Oranges, Radicchio, & Oregano-Pistachio Pesto* 16

**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, American Cheese, B&B Pickles, House Mustard, Shallot Mayo, Crispy Onions & House Fries* 16

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

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

## DESSERTS

*Milk Chocolate* **PANNA COTTA** *over Bourbon Caramel with Coffee Spongecake & Chocolate Crumble* 6

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

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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

## 1921 BURGER

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

**CONCH FRITTERS** *with Hot Pepper Jelly 7*

## BEER BATTERED FISH TACOS

*on Corn Tortillas with Colonial Sauce,  
Ginger & Lime Dressing & Corn Relish 6*

## Fried CHICKEN WINGS

*Glazed in Korean Gochujang & Lime 8*

## Smoky Maduro PLANTAIN FLATBREAD

*with Aged Cheddar & Pork Jowl Bacon 8*

## MATCHA 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*

**TEMPRANILLO** *Flaco, Vinos de Madrid - Spain '17*

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

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

## DRAFT BEER \$3

**PABST BLUE RIBBON**

*Classic American Lager 4.7%*

## 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*

**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**

*Blue Point* **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 & Sourdough **15**

-“Green Hill”, GA -“Roaring Forties”, Kings Island - Australia  
-“Beemster Gouda XO”, Holland -“Thomasville Tomme”, Georgia

**HOUSE-MADE CHARCUTERIE** **15**

-Duck Prosciutto -Coppa  
-Country Ham -Bresaola

## STARTERS

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

*Key West* **PARROT FISH CEVICHE** with Passionfruit, Sesame, Torched Sweet Potato & Puffed Sorghum **14**

*Florida* **OCTOPUS & WHITE SHRIMP SALPICÓN** with Zenn Tomatoes, White Grapefruit & Chipotle-Citrus Vinaigrette **16**

*Stone Fruit & Summer Melon* **GAZPACHO** with Pickled Plums, Athena Melon, Buttermilk, Basil Seeds & Espelette **10**

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

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

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

## MAIN PLATES

*Ponce Inlet* **MUTTON SNAPPER** over Shrimp Bisque, Piquillo Peppers, Charred Tomatoes & Pecan-Nduja Vinaigrette **35**

*Smoked & Aged* **ROHAN DUCK BREAST** with Baked Sea Island Red Peas, Sweet Potato Puree & Charred Brocolini **35**

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

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

*Adobo Rubbed* **KUROBUTA PORK CHOP** with Sweet Corn Tamal & Scallion Salsa Verde **34**

*Wood-Grilled* **BEEF BAVETTE STEAK** with Chimichurri, Melted Leeks & Charred Over the Hill Farm Vegetables **30**

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"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, Blueberry Jam,  
Lemon, Lime, Honey Syrup 12

## ROYELLOU#1

Bulleit Bourbon, Aperol, Fernet, 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

CAVA Naveran, Spain '15 10 / 40

BRUT ROSÉ Jean-Baptiste Adam, Cremant d'Alsace - France 12 / 48

## WHITE & ROSÉ

MOSCATO D'ASTI Elio Perrone "Sourgal", Piedmont - Italy '16 11 / 44

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

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 Olabbarri, Rioja - Spain Gran Reserva '04 17 / 68

MALBEC Zuccardi "Serie-A", Valle de Uco - Argentina '17 9 / 36

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

## CROOKED CAN 'CLOUDCHASER' WITBIER 7

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

## PLAYALINDA BREWING CO. 'ROBONAUT RED' 7

Well Balanced American Red Ale 5.3%  
Titusville, FL

## RED CYPRESS 'DEVIL'S CHAIR' IPA 8

A Very Hoppy, Juicy IPA with a bitter finish 6.0%  
Winter Springs, FL

## SWAMPHEAD 'MIDNIGHT OIL' STOUT 8

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

## PABST BLUE RIBBON 5

Classic American Lager 4.7%  
Milkwaukee, WI

# 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

**BERRY TRIO SORBET** *Strawberry, Blueberry & Blackberry with Brown Sugar Crumble* 6

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

**CHOCOLATE TART** *with Lemon Crème Fraîche, Mango Chip, Passion Fruit Chocolate and Mango Gel* 9  
**PEDRO XIMENEZ, Alvear “de Anada”, Montilla Moriles - Spain ‘14**

*Almond* **FINANCIER CAKE** *with Coffee Mousse, Bourbon Caramel, Lemon Gel & Fresh Raspberries* 8  
**SAUTERNES, La Chapelle de Lafaurie-Peyraguey, Bordeaux - France ‘15**

*Vanilla* **CRÈME BRÛLÉE** *with Banana Mousse, Crumbled Walnuts, Coffee Spongecake, Almond Ganache & Raspberry Powder* 9  
**TOKAJI Azsu, Chateau Pazosos, 5 Puttonyos, Hungary ‘09**

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**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’**

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## DESSERT WINES

**TOKAJI Azsu, Chateau Pazosos, 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

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## 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  
Willet 14  
Woodford Reserve Double Oak 15  
Wild Turkey Master’s Keep Blend 40  
George T. Stagg 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<sup>er</sup> Cru Cognac 13  
Camus XO 44  
Hennessy 13  
Busnel Calvados Apple 13  
Nonino il Merlot di Grappa 14  
Bar Sol Pisco 12