



## BRUNCH MENU

Served Saturday and Sunday 11:30am-2pm

### BRUNCH DRINKS

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

**MAN-MOSA** 8  
Wheat Ale, Vodka,  
OJ & Giffard Peach

**PALOMA** 10  
Silver Tequila, Fresh Lime,  
Ruby Red Grapefruit & Salt Rim

**BARRELED NEGRONI** 12  
Gin, Campari, &  
Carpano Antica Vermouth Barrel-Aged  
For 3 Months

**BLOODY MARY** 8  
With Pimento Stuffed Olives  
& House Made Pickles

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

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### STARTERS & SHAREABLES

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

Smoked **CHICKEN WINGS** with King's BBQ Sauce & 1921 Dry Rub 9

A Plate of **LADY EDISON COUNTRY HAM** Aged for 24 Months and served with Pickled Vegetables 15

**COBB SALAD** with Nueske's Bacon, Avocado, Tomatoes, Corn & Creamy Blue Cheese Dressing 12

**ITALIAN COUNTRY SALAD** with Grapefruit, Oranges, Radicchio, Oregano-Pistachio Pesto & Fried Bread 12  
Add Fried Chicken 7 Add Grilled Mahi 12

### MAIN PLATES

Nashville **HOT CHICKEN & WAFFLES** with Fermented Chili-Honey Butter & Green Tomato Chow Chow 15

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

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

**MOJO PORK HASH** with Aji Verde, Potatoes, Red Peppers, Brussels Sprouts & a Sunny-Side Up Egg 14

Florida **MAHI SANDWICH** Fried or Grilled with Ancho Mayo, Cabbage & Corn Slaw, B&B Pickles & House Fries 15

Glazed **HAM BENEDICT** with Spinach, Hollandaise & Poached Farm Eggs 15

**1921 BURGER** C.B.S. Blend, Pimento Cheese, Bacon Jam, B&B Pickles, Crispy Shallots & House Fries 18

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### PASTRIES & SWEETS

**MILK BUNS** with Artisanal Butter 5

Chocolate **BREAD PUDDING** with Pistachio Ice Cream & Fresh Raspberries 7

**MILK & COOKIES** Vanilla Pot de Creme with Chocolate Chip Cookies 6

**SORBET TRIO** Kiwi, Peach & Blackberry with Brown Sugar Crumble 6

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

# 1921

## LUNCH MENU

Served Saturday and Sunday 11:30am-2pm

### STARTERS

**MILK BUNS** with Artisanal Butter 5

*Peach Wood* **SMOKED CHICKEN WINGS** with King's BBQ Sauce & 1921 Dry Rub 9

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

**BUTTERNUT SQUASH & PEAR SOUP** 8

### MAIN PLATES

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

**COBB SALAD** with Nueske's Bacon, Avocado, Tomatoes, Corn & Creamy Blue Cheese Dressing 12  
Add **Grilled Chicken** 7                      Add **Grilled Mahi** 12

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

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

*Pressed* **CUBANO** with Mojo Roasted Pork, Sweet Ham, House Pickles, Swiss Cheese & Plantain Chips 15

**1921 BURGER** 7oz. C.B.S. Blend, Pimento Cheese, Bacon Jam, B&B Pickles, Crispy Shallots & House Fries 16

*Florida* **MAHI SANDWICH** Fried or Grilled with Ancho Mayo, Cabbage & Corn Slaw, B&B Pickles & House Frites 16

#### WEDNESDAY

*Lake Meadow Buttermilk* **FRIED CHICKEN** with Two Sides 15  
- Smoky Collards - Mac n' Cheese - Warm milk Bun - Side Salad

#### THURSDAY

*Peach Wood Smoked* **BBQ PULLED PORK** with Two Sides 15  
- Smoky Collards - Mac n' Cheese - Warm Milk Bun - Side Salad

#### FRIDAY

*Cornmeal Dusted* **FRIED MAHI** with Two Sides 15  
- Smoky Collards - Mac n' Cheese - Warm Milk Bun - Side Salad

### DESSERTS

*Milk Chocolate* **PANNA COTTA** over Bourbon Caramel & Chocolate Crumble 6

**MILK & COOKIES** Vanilla Pot de Creme with Sugar Cookies 6

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

*"Life is the art of drawing without an eraser."  
- John W. Gardner*

# HAPPY HOUR

4:30-6:30 PM WEEKDAYS - 2:00-6:30 PM WEEKENDS ~ BAR/DECK ONLY

## 1921 BURGER

*Pimento Cheese, Bacon Jam, B&B Pickles,  
Crispy Shallots & House Fries 14*

*Pimento DEVILED EGGS \$5 for 3*

*Wagyu Beef MINI CHICAGO DOG 5*

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

**PULLED PORK SLIDER**  
*with B&B Pickles and Slaw 5*

**ESPRESSO ICE CREAM**  
*with Brown Sugar Crumble 6*

## WINE \$6

**CAVA BUBBLY** *Mas Fi, Penedes - Spain NV*

**CHARDONNAY** *Bodegas Borsao, Campo de Borja - Spain '15*

**TEMPRANILLO** *Flacco, Madrid - Spain '16*

**SHIRAZ** *Tournon by M. Chapoutier "Mathilda", Australia '14*

**FALL SANGRIA** *Argentinian Malbec, Orange Curacao, Fresh Lemon*

## DRAFT BEER

**PABST BLUE RIBBON 3**

*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*

**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**

**DEWAR'S SCOTCH**

*-Rocks Pour or Up will incur a \$2 Charge-*



## SNACKS & SHAREABLE

**MILK BUNS** with Artisanal Butter 5

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

*Great White* **RAW OYSTERS** with Pickled Ginger Mignonette & Cocktail Sauce by the 1/2 Dozen & Dozen 16/31

**ROASTED OYSTERS** with Foie Gras & Sherry Butter, Pickled Ramps & Bread Crumbs 9

A Plate of **LADY EDISON COUNTRY HAM** Aged for 24 Months and served with Pickled Vegetables 15

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

-“Barber’s Cheddar”, Somerset - U.K. -“Humbolt Fog”, Cali - U.S.A.  
-“Magnolia Gouda”, Florida - U.S.A. -“Rogue Smokey Blue”, Oregon - U.S.A.

**ARTISAN CURED MEATS** 15

-Whiskey Salami -Coppa  
-Lomo -Father’s Country Ham

## STARTERS

*Wood-Oven Fired* **EGGPLANT** with Sicilian Caponata, Marinated Feta & Hazelnut 16

**BUTTERNUT SQUASH & PEAR SOUP** with Red Pears, Sunflower Seeds & Arbequina Olive Oil 8

*Heirloom* **APPLE SALAD** with Georgia Blue Cheese, Fennel, Radicchio & Quince 11

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

*Kabocha* **SQUASH GNUDI** with Braised Lamb, Parmesan, Brown Butter & Black Truffle 17

Add on **SUMMER BLACK TRUFFLE** To Any Dish 12

## MAIN PLATES

*Herb-Marinated Florida* **SHARK** with Chanterelles, Za’atar Spice, Quinoa Tabouleh, Pomegranate 31

*Florida* **RED SNAPPER** with Mango Curry, Seminole Pumpkin & Kaffir Lime 34

*Confit* **DUCK LEG** with Roasted Beets, Farro & Foie Gras Vinaigrette 27

*Lake Meadow Buttermilk* **FRIED CHICKEN** with Smoky Collards & Mac n’ Cheese 23

**1921 BURGER** C.B.S. Blend, Pimento Cheese, Bacon Jam, B&B Pickles, Fried Shallots & House Fries 16

*40 Day Wet-Aged & Wood-Grilled 12oz.* **RIBEYE STEAK** with a Truffle Baked Potato, Charred Broccolini & Red Wine Jus 45

*Cider Glazed* **BERKSHIRE PORK TENDERLOIN** with Golden Apples, Mustard Vinaigrette, Pecans, Fingerling Potatoes & Celery 29

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*“Faith is an oasis in the heart which will never be reached by the caravan of thinking.”*  
-Kahlil Gibran