

1921

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

STARTERS & SHAREABLES

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

Wood-Grilled & Smoked **CHICKEN WINGS** with King's BBQ Sauce & 1921 Dry Rub 8

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

Add Grilled Chicken 7

Add Grilled Mahi 12

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

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 Pico de Gallo & 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 Charred Broccolini, Hollandaise & Poached Farm Eggs 15

1921 BURGER C.B.S. Blend, Swiss Cheese, Nueske's Bacon, B&B Pickles, Garlic Aioli, House Brioche Bun & Fries 16

PASTRIES & SWEETS

MILK BUNS with Artisanal Butter 5

Milk Chocolate **PANNA COTTA** over Espresso Chocolate Sauce, Chocolate Crumble & Coffee Sponge Cake 6

MILK & COOKIES Vanilla Ice Cream with Brown Butter Chocolate Chip Cookies 6

SORBET TRIO Passion Fruit, Strawberry & Blackberry with Brown Sugar Crumble 6

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



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 C.B.S. Blend, Swiss Cheese, Nueske's Bacon, B&B Pickles, Garlic Aioli, House Brioche Bun & 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

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-



Mount Dora, Florida

DINNER MENU

STARTERS & SHAREABLES

MILK BUNS with Artisanal Butter 5

Wood-Grilled **CHICKEN WINGS** with King's BBQ Sauce & 1921 Dry Rub 8

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

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

CHEESE PLATE with Traditional Accoutrement & Sourdough 15

- "Grafton 2yr Cheddar", Vermont - U.S.A. - "Humbolt Fog", Cali - U.S.A.
- "Magnolia Gouda", Florida - U.S.A. - "Point Reyes Blue", Cali - U.S.A.

ARTISAN CURED MEATS 15

- Whiskey Salami - Coppa
- Lomo

ARTISAN CURED MEATS AND CHEESES DUO 25

MAIN PLATES

Ponce Inlet **BARRELFISH** with Mango Curry, Seminole Pumpkin & Kaffir Lime 31

Seared Maine **SCALLOPS** with Greenshell Mussels, Seafood Broth, Stewed Chickpeas and Fontina & Lardo Toast 28

Citrus Glazed **CONFIT DUCK LEG** with Roasted Beets, Farro & Foie Gras Vinaigrette 27

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

Grilled **VENISON TRI-TIP STEAK** with Winter Bean Cassoulet, Slow Roasted Sweet Onion & Plum Jus 32

1921 BURGER C.B.S. Blend, Swiss Cheese, Nueske's Bacon, B&B Pickles, Garlic Aioli, House Brioche Bun & Fries 16

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

40 Day Wet-Aged & Wood-Grilled 20oz. **BONE-IN RIBEYE** with Beef Fat Crispy Potatoes, Roasted Vegetables & Sauce Béarnaise (for 2) 65

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