## SMALL PLATES & STARTERS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MILK BUNS</strong> with Artisanal Butter</td>
<td>5</td>
</tr>
<tr>
<td>Chicken <strong>LIVER MOUSSE</strong> with Crispy Chicken Skin, Pickled Mushroom &amp; Sourdough</td>
<td>11</td>
</tr>
<tr>
<td><strong>POTATO LEEK SOUP</strong> with Crispy Sweet Potato, Kale &amp; Chive Oil</td>
<td>10</td>
</tr>
<tr>
<td><strong>FRISÈE &amp; KALE SALAD</strong> with Soft Egg, Caesar Vinaigrette, House Pancetta &amp; Parmesan</td>
<td>8/14</td>
</tr>
<tr>
<td><strong>ARUGULA &amp; RADICCHIO SALAD</strong> with Baby Beets, Marinated Feta, &amp; Pistachio Vinaigrette</td>
<td>14</td>
</tr>
<tr>
<td>Stewed <strong>ZENN FARM EGGPLANT</strong> with Grilled Chickpea Panisse &amp; Piquillo Pepper Relish</td>
<td>13</td>
</tr>
</tbody>
</table>

## HOUSE-CURED MEATS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>with Grain Mustard, Accoutrement &amp; Sourdough</td>
<td>19</td>
</tr>
<tr>
<td><strong>Soppresatta</strong>, <strong>Toscano Salami</strong>, <strong>Coppa Ham</strong>, <strong>Porcini Salami</strong>, <strong>Spanish Chorizo</strong></td>
<td></td>
</tr>
</tbody>
</table>

## ARTISAN CHEESES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>with Accoutrement &amp; Sourdough</td>
<td>15</td>
</tr>
<tr>
<td><strong>“Sotocenere” Italy</strong>, <strong>“Cambozola” Germany</strong>, <strong>“Caña de Cabra” Spain</strong></td>
<td></td>
</tr>
</tbody>
</table>

## SEAFOOD

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Great White RAW OYSTERS</strong> with Spicy Pineapple Mignonette &amp; Cocktail Sauce by the 1/2 Dozen &amp; Dozen</td>
<td>16/31</td>
</tr>
<tr>
<td><strong>ROASTED OYSTERS</strong> with Foie Gras &amp; Sherry Buttery, Chives &amp; Bread Crumbs</td>
<td>9</td>
</tr>
<tr>
<td><strong>Ponce Inlet BARRACUDA CEVICHE</strong> with Key Lime Vinaigrette, Onion, Jalapeño, Passion Fruit &amp; Corn Tortillas</td>
<td>14</td>
</tr>
<tr>
<td><strong>CEDAR KEY CLAMS</strong> with Tomato, Fennel, Beer &amp; Grilled Bread</td>
<td>13</td>
</tr>
<tr>
<td><strong>BABY OCTOPUS &amp; BAY SCALLOP</strong> with Grilled Zucchini, Eggplant &amp; Carolina Gold Rice</td>
<td>27</td>
</tr>
<tr>
<td><strong>Ponce Inlet RED SNAPPER</strong> with Pickled Onion Soubise, Middleneck Clams, Trumpet Mushroom &amp; Spinach</td>
<td>28</td>
</tr>
</tbody>
</table>

## WOOD-FIRED PIZZAS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MARGHERITA</strong> with Tomatoes, Mozzarella &amp; Fresh Basil</td>
<td>15</td>
</tr>
<tr>
<td><strong>HOUSE MADE PEPPERONI</strong> with Mozzarella, Arugula, Onion, Capers, Calabrian Chile &amp; Pecorino</td>
<td>17</td>
</tr>
<tr>
<td><strong>HOUSE SMOKED HAM</strong> with Spicy Pineapple Purée, Cheddar, Carmelized Onions &amp; Pickled Peppers</td>
<td>16</td>
</tr>
</tbody>
</table>

## ENTRÉES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-Seared <strong>DUCK BREAST</strong> with Celery Root Purée, Sunchoke, Cherry &amp; Sage</td>
<td>28</td>
</tr>
<tr>
<td>Sausage-Stuffed <strong>QUAIL</strong> with Crispy Grit Cake, Grilled Greens Beans &amp; Smoked Tomato</td>
<td>27</td>
</tr>
<tr>
<td>Roasted <strong>ACORN SQUASH</strong> with Tomato &amp; Mushroom Ragù &amp; Brown Butter Hollandaise</td>
<td>26</td>
</tr>
<tr>
<td>Braised <strong>SHORT RIB PASTRAMI</strong> with Potato &amp; Onion Waffle, Mushrooms, Red Cabbage, &amp; Mustard Seeds</td>
<td>28</td>
</tr>
<tr>
<td><strong>1921 BURGER</strong> Swiss Cheese, Nueske’s Bacon, Mushroom Ketchup, B&amp;B Pickles, Garlic Aioli, Red Onion &amp; Fries</td>
<td>16</td>
</tr>
</tbody>
</table>

## WOOD-GRILLED STEAKS & CHOPS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>8oz. FILET MIGNON</strong> with Sauce Béarnaise</td>
<td>39</td>
</tr>
<tr>
<td><strong>16oz. PRIME NY STRIP</strong></td>
<td>53</td>
</tr>
<tr>
<td><strong>18oz. Dry-Aged PRIME RIBEYE</strong></td>
<td>59</td>
</tr>
<tr>
<td><strong>12oz. Heritage Bone-In PORK CHOP</strong></td>
<td>18 / 32 DBL</td>
</tr>
<tr>
<td><strong>10oz. BISON N.Y. STRIP STEAK</strong></td>
<td>34</td>
</tr>
</tbody>
</table>

## SIDES FOR THE TABLE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy <strong>GARLIC POTATOES</strong></td>
<td>6</td>
</tr>
<tr>
<td>Baked <strong>GRITS</strong> with Sweet Corn &amp; Mushrooms</td>
<td>9</td>
</tr>
<tr>
<td>Grilled <strong>CARROTS</strong> with Tarragon-Buttermilk &amp; Hazelnuts</td>
<td>7</td>
</tr>
<tr>
<td>Braised <strong>WHITE BEANS</strong> with Ham &amp; Kale</td>
<td>9</td>
</tr>
</tbody>
</table>
COCKTAILS

MARTINI
Monkey 47, Carpano Dry, Sage, Orange Bitters 16

SECOND SERVE
Amaro Montenegro, Fino Sherry, Lime, Sugar, Soda 11

INCEPSSHAWN
Lunazul Tequila Blanco, Orgeat, Coffee, Lime 12

PIRANHA
Barrel Aged Wray and Nephew Overproof Rum, Real McCoy 3yr, Lime, Sugar, Absinthe, Bitters 13

THE RESERVE
Woodford Reserve, Carpano Antica, Vanilla, Lavender, Bitters 14

UNCLE DIEGO
Ketel One Grapefruit Rose, Orange Liqueur, Honey, Lime, Bubbles 11

SOLERA AGED NEGRONI
Farmer's Gin, Campari, Dolin Rouge, Orange Bitters 14

1921 OLD FASHIONED
Smooth Ambler Contradiction, Demerara, Bitters 13

Bar Manager - Shawn Newman

WINE BY THE GLASS
- 500+ Selection Bottle List Available -

SPARKLING
BRUT ROSÉ Henri Champlian, Burgundy - France NV 16 / 64
CAVA Juvé Y Camps “Reserva de la Familia”, Barcelona - Spain 11 / 44
MOSCATO d’ASTI Elio Perrone “Sourgel”, Piedmont - Italy ’18 11 / 44

WHITE & ROSÉ
PINOT GRIGIO Tails, Friuli - Italy ’18 8 / 32
PINOT BLANC Eyrie Vineyards, Dundee Hills - Oregon ’15 12 / 48
ARNEIS Damilano, Piedmont - Italy ’17 10 / 40
SAUVIGNON BLANC Mt. Beautiful, Canterbury - NZ ’18 12 / 48
SAUVIGNON BLANC Berthier “P’tit”, Sancerre - France ’18 11 / 44
CHARDONNAY Iconic Heroine, Santa Lucia Highlands - CA ’17 15 / 60
CHENIN BLANC Storm Point, Swartland - South Africa ’18 11 / 44
ROSE OF PINOT NOIR Copain, Mendocino - California ’18 10 / 40

RED
PINOT NOIR Haden Fig, Willamette Valley - Oregon ’17 15 / 60
GRENAiche Garage Wine Co. “Bagual”, Maule - Chile ’15 13 / 52
BARRERa Canine Valpsane, Piedmont - Italy ’16 9 / 36
SANGIOVESE BLEND Il Poggione, Rosso Toscano - Italy ’17 10 / 40
MALBEc Catena “Vista Flores”, Mendoza - Argentina ’16 11 / 46
TEMPRANILLO CYNE. “Selección Fincas”, Ribera Duero - Spain ’17 10 / 40
MERLOT BLEND Les Cadrans Lassègue, St. Emilion - France ’15 16 / 64
CABERNET SAUVIGNON Turnbull, Napa - CA ’17 20 / 80

Wine Director - Adam Crane

DRAFT BEER

CROOKED CAN FLORIDA SUNSHINE 7
Lager 5.0%
Tampa, FL

LAGUNITAS ‘LITTLE SUMPIN’ SUMPIN’ 7
Hoppy Pale Wheat Ale 7.5%
Petaluma, CA

HOPLE BOEING ‘FIREHOG’ 7
American Red Ale 5.8%
Port St. Lucie, FL

BELLS TWO HEARTED 7
American IPA 7.0%
Kalamazoo, MI

BOTTLE/CAN BEER

COORS ‘BANQUET’ 4
RADEBERGER PILSNER 7
CRISPIN CIDER 5
GUINNESS DRAUGHT 6
DOGFISH HEAD ‘P’OCEAN’ SOUR ALE 9
SIXPOINT ‘TRAIL HAZE’ IPA 6
LAGUNITAS IPA 9
FOUNDER’S PORTER 7
CLAUSTHALE NON-ALCOHOLIC 5

EXAMPLE MENU - UPDATED 09/04/20 - MENU CHANGES DAILY -
PLEASE CALL THE RESTAURANT IF YOU ARE INQUIRING ABOUT THE AVAILABILITY OF A SPECIFIC MENU ITEM
LUNCH SMALL PLATES & SALADS

MILK BUNS with Artisanal Butter  5

SMOKED SALMON MOUSSE with Onion, Fried Capers & Sourdough  9

Grilled BABY OCTOPUS with Israeli Couscous, Grapefruit, Shaved Fennel & Tahini  14

CARNITAS TACOS with Aji Verde & Jalapeño-Carrot Relish  12

FRISÉE & KALE SALAD with Soft Egg, Caesar Vinaigrette, House Pancetta & Parmesan  8/14

Add GRILLED CHICKEN  5  Add SEARED MAHI  9

Georgia PEACH SALAD with Country Ham, Mushrooms & Shallot Vinaigrette  8/14

Stewed ZENN FARM EGGPLANT with Grilled Chickpea Panisse & Piquillo Pepper Relish  13

LUNCH SANDWICHES

Served with Fries or substitute Salad for $3

MAHI SANDWICH with Lettuce, Tomato & Tartar Sauce  16

Nashville HOT CHICKEN with Dukes Mayo, Lettuce, Tomato & Pickles  14

1921 BURGER  Swiss, Nueske’s Bacon, Mushroom Ketchup, B&B Pickles, Garlic Aioli, Red Onion & Fries  16

Roasted PRIME RIB CHEESESTEAK with Garlic Aioli, Peppers, Onions & Mozzarella  15

LUNCH DESSERTS

SORBET TRIO with Guava, Banana & Passionfruit and Brown Sugar Crumble  6

Vanilla CHEESECAKE with Strawberries, Blueberries & Whipped Cream  7

EXAMPLE MENU - UPDATED 09/04/20 - MENU CHANGES DAILY -

PLEASE CALL THE RESTAURANT IF YOU ARE INQUIRING ABOUT THE AVAILABILITY OF A SPECIFIC MENU ITEM

LUNCH DESSERTS

BROWNED-BUTTER PEACH CRISP with Seasonal Berries & Rosemary Ice Cream  8

Suggested Pairing:  ZIBIBBO Donnafugata, Passito di Pantelleria DOC - Sicily, Italy

TRES LECHEs with Toasted Meringue & Coconut Crumble  7

Suggested Pairing:  TOKAJI AZSU Chateau Pajzos “5 Puttonyos”, Hungary

Coffee CRÈME BRÛLÉE with Cinnamon Whipped Cream & Toasted Hazelnuts  7

Suggested Pairing:  MOSCATO D’ASTI Elio Perrone “Sourgal”, Piedmont - Italy

GLAZED LEMON CAKE with Candied Almonds, Blueberry & Lavender  8

Suggested Pairing:  BRUT ROSÉ Henri Chaplaim, Burgundy - France

HOUSEMADE ICE CREAMS & SORBETS

Ice Creams: Candied Almond Cake, Chocolate Brownie, Vanilla, Mojito, Peanut Butter, Strawberry & Red Velvet

Sorbet: Peach, Lychee, Guava & Banana  6 (choose three)

IN-HOUSE ROASTED, ORGANIC FAIR TRADE COFFEE

French Press $5 / Espresso $3 / Cappuccino $5

(Whole beans available by the half pound to take home! - $10)

SELECTION OF HOT TEAS FROM ‘SPICE & TEA EXCHANGE OF MOUNT DORA’

DESSERT WINES

MOSCATO D’ASTI Elio Perrone “Sourgal”, Piedmont - Italy  ‘16  11

MADEIRA Broadbent, Portugal ’96  10

TAWNY PORT Ferreira “Dona Antonia Reserva”, Portugal  8

TOKAJI AZSU Chateau Pajzos “5 Puttonyos”, Hungary  ‘13  11

ZIBIBBO Donnafugata, Passito di Pantelleria DOC - Sicily, Italy  ‘16  16
HAPPY HOUR MENU

DRINKS

WINE

CAVA  Mas Fi, Barcelona - Spain  6
CHARDONNAY  Bodegas Borsao, Campo de Borja - Spain  6
GRENAHCE BLEND  Saint Cosme “Little James Basket”, Rhone - France  6
SUMMER SANGRIA  Spanish Macabeo, Hendricks
Summer Solstice, Ginger & Honey  7.50

BOTTLED BEER  $3
MICHELOB ULTRA

COCKTAILS  $7

APEROL SPRITZ  Aperol, Peychaud’s Bitters, Bubbles
MARGARITA  Lunazul Silver Tequila, Lime, Agave, Salt
OLD FASHIONED  Old Forester 86, Demerara, Bitters
B & BEES KNEES*  Bombay Sapphire, Honey, Lemon, Lavender

SPIRITS  $6

WHEATLEY VODKA
BOMBAY SAPPHIRE GIN
LUNAZUL SILVER
OLD FORESTER BOURBON
DEWARS SCOTCH
REAL MCCOY GOLD/SILVER RUM
-Rocks Pour or Up will incur a $2 Charge-

BITES

4:30-6:30 PM
BAR/PUB/DECK ONLY

Fried ZENN FARMS OKRA with Smoked Honey & Buttermilk Dressing  8

CHICKEN KARAAGE
Japanese Fried Chicken with Lime-Black Pepper Sauce  8

SMOKED SALMON MOUSSE
with Onion, Fried Capers & Sourdough  8

BEEF BARBACOA TACOS  with Cotija Cheese, Aji Verde & Jalapeño-Carrot Relish  10

1921 BURGER
Swiss Cheese, Nueske’s Bacon, B&B Pickles, Garlic Aioli, Mushroom Ketchup, Red Onion & House Fries  14

PEACH SORBET with Brown Sugar Crumble  4

EXAMPLE MENU - UPDATED 09/04/20 - MENU CHANGES DAILY -
PLEASE CALL THE RESTAURANT IF YOU ARE INQUIRING ABOUT THE AVAILABILITY OF A SPECIFIC MENU ITEM
Magical Dining Month
Three Courses $35 -- August 28th - October 4th

APPETIZER
POTATO LEEK SOUP with Crispy Sweet Potato, Kale & Chive Oil

CHICKEN LIVER MOUSSE with Mushroom Conserva, Crispy Chicken Skin & Sourdough

CEDAR KEY CLAMS with Tomato, Fennel, Beer & Grilled Bread

ARUGULA & RADICCHIO SALAD with Baby Beets, Marinated Feta, & Pistachio Vinaigrette

MAIN COURSE
Braised SHORT RIB PASTRAMI with Potato & Onion Waffle, Mushrooms, Red Cabbage, & Mustard Seeds

Sausage-Stuffed QUAIL with Crispy Grit Cake, Grilled Greens Beans & Smoked Tomato

Roasted ACORN SQUASH with Tomato & Mushroom Ragù & Brown Butter Hollandaise

ROCK SHRIMP & BAY SCALLOP with Grilled Zucchini, Eggplant & Carolina Gold Rice

DESSERT
GLAZED LEMON CAKE with Candied Almonds, Blueberry & Lavender

Coffee CRÈME BRÛLÉE with Cinnamon Whipped Cream & Toasted Hazelnuts

TRES LECHES CAKE with Toasted Meringue & Coconut Crumble