

DINNER MENU

STARTERS

Tiffany's Handmade **YEAST ROLLS** with Whipped Florida Sugar Cane Butter & Maldon Sea Salt **6**

Indian River Lagoon **RAW OYSTERS** with Pineapple Mignonette & Cocktail Sauce by the Half or Full Dozen **19/36**

Wood-Fired **ROASTED OYSTER** with Foie Gras, Smoked Ham Hock & Horseradish Butter **6 each**

Sugar Top Farms **LETTUCES** with Tomatoes, Shaved Radishes, Toasted Breadcrumbs & Honey Vinaigrette **13**

Late Harvest **STRAWBERRY GAZPACHO** with Candied Bacon, Rye Croutons & Tomato Sorbet **14**

White Cheddar & Pimento **HUSHPUPIES** with Green Garlic Aioli & Red Merlot Cabbage Coleslaw **15**

Hawaiian **BIGEYE TUNA** with Soy-Braised Shiitake Mushrooms & Sunnyside Quail Egg **26**

The Villages Grown **TOMATOES** with Slow Turtle Goat Cheese Panna Cotta, Dill Pesto & Pistachio Brittle **16**

First Sign of Summer **PIZZA** with Prime Beef Pastrami, Pickled Spring Onion, Tomato Raisins & Red Dandelion **24**

Rosemary-Basted **FOIE GRAS** on Griddled Brioche, Georgia Pecan Butter & Blueberry Jam **27**

Directly Sourced **ARTISAN CHEESES** with Accompaniments of the Moment & Hearth Toasted Sourdough **21**

- Twenty Paces "Cow Tail" - Charlottesville, VA - Kenny's Farmhouse "Awe-Brie" - Austin, KY

- Prodigal Farms "Spring Fever" - Rougemont, NC

ENTRÉES

Spring **VEGETABLE PLATE** with An Assortment of Responsibly Sourced Roots, Greens & Grains **30**

Fungi Jon's **MUSHROOM PASTA** with Roasted Mushrooms, Rainbow Swiss Chard & Crisp Parmigiano-Reggiano **31**

Cape Canaveral **GOLDEN TILEFISH** with Forbidden Rice Risotto, Andouille Sausage & Louisiana Crawfish **37**

Seared **DIVER SCALLOPS** with Potato Fondue, Baby Fennel, Tomato Confit & Leeks **38**

1921 Wagyu **BURGER** with Thick American Cheese, Smoked Mayonnaise, B&B Pickles & French Fries **21**

Azalea Acres **CHICKEN BREAST** with Grilled Summer Vegetable Salad, Salsa Verde & Spring Blossoms **33**

Leg of **DUCK CONFIT** with Brussels Sprouts, Seven Minute Duck Egg & Thirty Month Country Ham **36**

Berkshire **PORK RIBEYE** with Anson Mills Yellow Cornmeal Polenta, Snow Peas & BigDaddy's Romanesco **41**

Pepper Crusted **PRIME NEW YORK STRIP** with Sautéed Spigarello, Dragon Carrots & Duck Fat Tater Tots **56**



MOUNT DORA

EXAMPLE MENU - UPDATED 04/02/22 - MENU CHANGES DAILY -

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

DRINK MENU

SHAKEN

BLACK DAHLIA

Coffee-Infused Tequila, Orgeat,
Lime, Black Walnut & Pecan 12

MAI GAI

Barrel-Aged RumBar, Passionfruit
Liqueur, Almond & Tiki Bitters 14

BARN RAZOR

Del Maguey Crema Mezcal,
Ancho, Chartruese & Grapefruit 14

CHESHIRE CAT

Ketel One Grapefruit & Rose Vodka,
Butterfly Pea, Lillet, Citrus & Bubbles 12

GRANDPA'S APPLE RYE

Bulleit Rye, Apple, Honey & Lemon 13

STIRRED

GLASS TEAHOUSE

Herbs de Provence Infused Hendrick's,
Earl Grey, Lemon & Rosemary 14

SOLERA-AGED NEGRONI

Ford's Gin, Campari,
Vermouth & Orange Bitters 13

MIDNIGHT SPECIAL

Brown Butter Washed Michter's
Bourbon, Blackberry-Sage Tea, Shrub 14

FIGHTING FUGIT

Glenlivet Carribean Scotch, Gran
Classico, Almond & Topo Chico 15

1921 OLD FASHIONED

Smooth Ambler Contradiction,
Demerara & Bitters 13

WINE BY THE GLASS

- 450+ Selection Bottle List Available -

SPARKLING

BRUT ROSÉ Henri Champliau, Burgundy - France NV 16 / 64

CAVA Juvé Y Camps "Reserva de la Familia", Barcelona - Spain 12 / 48

WHITE & ROSÉ

RIESLING Berres "Urziger Wurzgarten" Spatlese, Mosel - Germany '02 14 / 56

SAUVIGNON BLANC Mooiplaas, Stellenbosch - South Africa '21 11 / 44

PINOT GRIGIO Tiefenbrunner, Dolomiti - Italy '19 10 / 40

ALBARIÑO Legado del Conde, Rias Bíasas - Spain '20 13 / 52

CHENIN BLANC Chidaine "Chenin d'ailleurs", Loire - France '18 12 / 48

CHARDONNAY Louis Moreau, Petite Chablis - FR '20 17 / 68

CHARDONNAY Hartford Court, Russian River Valley - CA '19 15 / 60

ROSÉ Arnot Roberts, Sonoma - California '19 13 / 52

RED

GAMAY Jean Paul Dubost, Beaujolais-Villages - France '19 13 / 52

RUCHÉ La Miraja, Piedmont - Italy '20 15 / 60

GRENACHE BLEND Fenouillet "Terres Blanches", France '19 15 / 60

ZINFANDEL Von Strasser "Rudy", North Coast - California '18 11 / 44

TEMPRANILLO CVNE Reserva, Rioja - Spain '15 15 / 60

CABERNET BLEND Château Bourbon Chapelle, Bordeaux - France '16 13 / 52

CABERNET SAUVIGNON Yount Mill, Napa Valley - CA '18 15 / 60

SUPER TUSCAN BLEND La Massa, Tuscany - Italy '18 17 / 68

Wine Director - Adam Crane

DRAFT BEER

COPPERTAIL "FLORIDA SPECIAL" 6

Lager 3.9%
Tampa, FL

HOLLYWOOD BREWING MANGO IPA 8

India Pale Ale 6.2%
Hollywood, FL

ANCHOR BREWING 'NEW YEARS' ALE 9

Winter Ale 7.0%
San Francisco, CA

JDUB'S "BELL COW" 9

Milk Chocolate Porter 5.6%
Sarasota, FL

BOTTLE/CAN BEER

IRON CITY LIGHT 5

ANCHOR STEAM 7

NOT YOUR FATHER'S ROOT BEER 7

TERRAPIN HOPSECUTIONER IPA 16oz 8

ROGUE HAZELNUT BROWN 7

GUINNESS DRAUGHT 16oz 7

REKORDERLIG STRAWB/LIME CIDER 9

LAGUNITAS IPN/A 7

COCKTAILS ON TAP

GIN & TONIC

Manifest Gin, Passionfruit,
Cucumber Tonic 13

SANGRIA

Pinot Grigio, Grapefruit,
Banana, Lemon 12

FLIGHTS

HEAVEN HILL FAMILY

Pikesville Straight Rye, Heaven Hill
7yr, Mellow Corn 20

WILLETT FAMILY

BOURBON

Pot Still Reserve, Johnny Drum,
Rowan's Creek 23

KAIYŌ JAPANESE

WHISKEY

The Original, The Peated,
Cask Strength 36

GLENMORANGIE SCOTCH

Lasanta Sherry, Quinta Ruban Port,
Nectar d'Or Sauternes 28

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HAPPY HOUR MENU

HAPPY HOUR DRINKS

WINE

CAVA *Mas Fi, Barcelona - Spain* 7

CHARDONNAY *Sierra del Mar, California* 7

BARBERA *Ercole, Monferrato - Italy* 7

WHITE SANGRIA *Pinot Grigio, Grapefruit, Peach, Lemon* 7.50

COCKTAILS \$8

APEROL SPRITZ *Aperol, Peychaud's Bitters, Bubbles*

OLD FASHIONED *Old Forester Bourbon, Demerara, Bitters*

B & B'S KNEES* *Gordon's Gin, Honey, Lemon, Lavender*

BOTTLE BEER \$4

IRON CITY LIGHT

SPIRITS \$7

WHEATLEY VODKA

GORDON'S GIN

LUNAZUL SILVER TEQUILA

OLD FORESTER BOURBON

DEWARS SCOTCH

REAL MCCOY SILVER RUM

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

1921

HAPPY HOUR BITES

4:30-6:30PM WEEKDAYS

2:00-6:30PM SATURDAY & SUNDAY

BAR / DECK / COURTYARD ONLY

*Chef's Choice of ARTISAN CHEESE with
Strawberry Jam & Wood Grilled Sourdough* 6

*Wood-Fired ROASTED OYSTER with Foie Gras,
Smoked Ham Hock & Horseradish Butter* 5 each

*Kenny's Farmhouse White Cheddar PIMENTO CHEESE
with Toasted Ritz Crackers & Radishes* 9

*Red Crimson BEETS with Pickled Blueberries,
Nasturtium Blossoms & Caraway Yogurt* 14

1921 WAGYU BURGER

*American Cheese, Smoked Mayonnaise,
B&B Pickles & French Fries* 19

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BRUNCH MENU

BRUNCH DRINKS

PHUCKET ABOUT IT
*Old Forester Bourbon, Fernet
Menta, Thai Tea & Rice Milk* 12

MITHERING MCDUFF
*Monkey Shoulder Scotch,
Cointreau, Herbsaint & O.J.* 11

ESPRESSO MARTINI
*Ric's Espresso, Wheatley's
Vodka & Kahlua* 14

BLOODY MARIA
*Tequila, Tomato,
Tajin & Black Pepper* 12

LILLET'S BRUNCH
*Lillet Aperitif, Italian
Rosè & Strawberry* 12

PALOM(O)
*Lunazul Silver Tequila,
San Pellegrino Blood
Orange, Lime & Mint* 10

MIMOSA with Florida OJ, Ruby Red Grapefruit or Pineapple 6

STARTERS

Tiffany's Handmade **YEAST ROLLS** with Whipped Florida Sugar Cane Butter & Maldon Sea Salt 6

Indian River Lagoon **RAW OYSTERS** with Pineapple Mignonette & Cocktail Sauce by the Half or Full Dozen 19/36

Sugar Top Farms **LETTUCES** with Tomatoes, Shaved Radishes, Toasted Breadcrumbs & Honey Vinaigrette 13

Late Harvest **STRAWBERRY GAZPACHO** with Candied Bacon, Rye Croutons & Tomato Sorbet 14

Kenny's Farmhouse White Cheddar **PIMENTO CHEESE** with Toasted Ritz Crackers & Radishes 9

Black Beauty **TOMATOES** with Slow Turtle Goat Cheese Panna Cotta, Dill Pesto & Pistachio Brittle 16

Rosemary-Basted **FOIE GRAS** on Griddled House Brioche, Georgia Pecan Butter & Blueberry Jam 27

ENTREES

Dutch Baby **PANCAKE** with Blueberry Preserves, Andouille Sausage, Alan Benton's Bacon & Poached Egg 21

Pork Sausage **BREAKFAST SANDWICH** on a Toasted Yeast Roll, American Cheese, Scrambled Eggs & French Fries 15

1921 Wagyu **BURGER** with Thick American Cheese, Smoked Mayonnaise, B&B Pickles & French Fries 21

Lake Meadow Naturals **FRIED CHICKEN** with Ben's Buttermilk Biscuit, Strawberry Hot Sauce & Bleu Cheese 22

Prime Beef **PASTRAMI SANDWICH** with Comté, Saurkraut, Freedom Sauce & French Fries 23

Soy Barbequed **SALMON** with Forbidden Black Rice, Purple Dragon Carrots & Frisée-Radish Salad 31

HANGER & HUEVOS with Crushed Potatoes, Grilled Summer Vegetables & Sunnyside Farm Egg 32

DESSERTS

Frogsong Organics Sugarcane **CRÈME BRÛLÉE** 10

1921 CHEESECAKE with Slow Turtle Goat Cheese & Blueberry Jam 12

ICE CREAM TRIO with Madagascar Vanilla Bean, Coffee Chocolate Chip & Maple Roasted Butter Pecan 7



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DINNER DESSERT MENU

DESSERTS

Triple Chocolate **GANACHE** with Whipped Chantilly, Caramelized White Chocolate & Bitter Cocoa 11
Suggested Pairing: **MADEIRA** Broadbent, Portugal 1996 Colheita

Frogsong Organics Sugarcane **CRÈME BRÛLÉE** 10
Suggested Pairing: **VIDAL ICEWINE** Château Charmes, Niagara-on-the-Lake, Canada '19

1921 CHEESECAKE with Slow Turtle Goat Cheese & Blueberry Jam 12
Suggested Pairing: **VIN SANTO** Felsina, Chianti Classico - Italy '09

ICE CREAM TRIO with Madagascar Vanilla Bean, Coffee Chocolate Chip & Maple Roasted Butter Pecan 7

IN-HOUSE ROASTED, ORGANIC FAIR TRADE COFFEE

French Press 5 / Espresso 3 / Cappuccino 5
(Whole beans available by the pound to take home! - 20)

SELECTION OF HOT TEAS FROM 'SPICE & TEA EXCHANGE OF MOUNT DORA'
Apricot-Ginger (Black) / Green Tropical (Green) / Chamomile Twist / Mango (Decaf)

DESSERT DRINKS

GIRLS NIGHT Angel's Envy Bourbon, Bailey's & Gran Gala Orange 14

MADEIRA Broadbent, Portugal 1996 Colheita 13

VIN SANTO Felsina, Chianti, Italy '09 17

VIDAL ICEWINE Château Charmes, Niagara-on-the-Lake, Canada '19 13

TOKAJI ASZÚ Royal Tokaji "Red Label" 5 Puttonyos, Hungary '16 15

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