

BEGINNINGS

1912 SWEET CORNBREAD 13 GF, V, 🌱
monterey jack, charred sweet corn, house pepper marmalade
maldon salted butter

ROASTED GARLIC HUMMUS 17 VG, DF
eggplant caponata, lemon olive oil, warm flatbread

BURRATA 17 V, 🌱
emily g's peach datil jam, candied pecans, escabeche
toasted focaccia

TUSCAN OCTOPUS & ROCK SHRIMP 24
blackened local rock shrimp, spanish octopus, olive tapenade
feta cheese, sundried tomatoes, citrus butter sauce
served with toasted focaccia

ESQUITES "Street Corn Salad" 14 GF, V
charred sweet corn, crunchy peruvian corn, lime, cotija
cilantro, pickled red onion, street corn crema

SHE CRAB SOUP Cup 11 | Bowl 16
linguette crisps, lemon oil, herbs, smoked trout caviar*

1912 IMPERIAL OYSTERS** 34
(6) creamy crab and local rock shrimp, grana padano, panko crumbs
served with mignonette

COASTAL OYSTERS ** 1/2 Dozen 25 | Dozen 50 GF, DF
mignonette, cocktail sauce, horseradish, lemons

AGUACHILE* 25 GF, DF 🌱
oishii shrimp, spanish octopus, saku tuna *, quicos, avocado
pickled fresno peppers, red onion, cucumber, cilantro
watermelon radish

CHILLED SHRIMP 20 GF, DF
(10) oishii shrimp, lemons, cocktail sauce, horseradish aioli

CHARRED SPANISH OCTOPUS 25 GF, DF, 🌱
roasted red pepper romesco, artisan greens, crushed marcona almonds
roasted marble potatoes, basil oil

FIREBREADS

THE CLASSIC 19
pepperoni, crispy bacon, mozzarella, herbed tomato sauce, grana padano

PULLED HARISSA CHICKEN 19
moroccan spiced chicken, jack cheese, harissa butter, sweet peppers

CHARRED TOMATO & RICOTTA 18 V, 🌱
fresh ricotta, mozzarella, marinated charred tomatoes,
finished with calabrian pepper

BIRRIA 20
braised short rib, birria jus, fontina, mozzarella, caramelized onion

BUTCHER BLOCK 🌱

SINGLE BLOCK 20 | BLOCK FOR TWO 28
domestic and imported charcuterie and cheeses, escabeche, crispies
emily g's triple berry jam, grain mustard, marcona almonds, dried fruits
(GF Crackers Available on Request)

- An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more
people dining together; applicable state tax will be added to your check.

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

** Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver,
stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should
eat oysters fully cooked. If unsure of your risk, consult a physician.

- Please inform your server of any food allergies you may have

- Menu prices and item availability are subject to change with varying market supply/demand

- A \$7 Service Charge will be applied on any Split Plates

FROM THE GARDEN

SUMMER BREEZE 16 GF, V, 🌱
baby arugula, strawberries, blueberries, candied pecans,
pickled red onions, feta cheese, white peach vinaigrette

THE FARMHAND 18
soft boiled egg*, artisan greens, pan de sal garlic croutons, bacon
lardons, tomatoes, shaved grana padano, parmesan vinaigrette

1912 SALAD Half 8 | Full 14 VG, DF
artisan greens, watermelon radish, red onions, sweet peppers,
tomatoes, pan de sal garlic croutons, calamansi vinaigrette

BURRATA CAPRESE 17 V
heirloom tomato, basil oil, baby arugula, balsamic glaze, crostini

- add choice of protein -
Chicken (GF) 9 | Chilled Shrimp (GF) 13 | Fresh Catch (GF) 20

ENTREES

PAN SEARED FRESH CATCH 46
fregola sarda risotto, mushrooms, seasonal veg, lemon olive oil

SEARED HOKKAIDO SCALLOPS 48 GF
sweet corn c&p creamy middlins, citrus tomato beurre blanc
asparagus

FIRST COAST RAVIOLO 46
green pea and mascarpone filled giant raviolo, local rock shrimp,
sweet peas, citrus beurre blanc, bitter greens salad, sundried tomatoes
grana padano - served with side focaccia

SEARED 7oz CENTER CUT TENDERLOIN* 57 GF
garlic pomme puree, asparagus, cabernet demi, son and sky mushrooms
enhance with imperial topping (crab and shrimp) for \$16

AGAVE REPOSADO BRAISED SHORT RIB 50 | GF, 🌱
boneless short rib, creamy goat cheese polenta
pepper marmalade, haricot verts

OVEN ROASTED SPICED CHICKEN 40 | GF
moroccan spice rubbed bone-in half chicken, cilantro lime rice,
haricot verts, finished with harissa butter and micro herb salad

1912 POKE BOWL | DF, V, 🌱
coconut rice, wakame, pickled daikon, siracha aioli, edamame,
cucumber, wonton crisp, pickled ginger, sesame seeds
- choice of protein -
Poke Tuna* 38 | Seared Salmon (GF) 42 | Seared Tofu (GF) 32

MEDITERRANEAN GRAIN BOWL | V, GF, 🌱
red quinoa, cucumbers, tomatoes, marcona almond, olive tapenade,
pickled red onions, toum, feta, roasted red pepper romesco
- choice of protein -
Chicken (GF) 35 | Fresh Catch (GF) 42 | Seared Tofu (V, GF) 32

ENHANCEMENTS | 9

garlic pomme puree (GF) | roasted marble potatoes (GF, DF, VG)
creamy goat cheese polenta (GF) | roasted seasonal veg (GF, VG)
roasted son & skye mushrooms (GF, VG) | haricot verts (GF, VG)
sweet corn c&p middlins (GF)
extra crackers (regular or GF) 5 | extra focaccia 5
smoked gouda mac and cheese 15

LOCAL PURVEYORS

CONGAREE AND PENN (C&P) | JACKSONVILLE, FL
EMILY G'S | DUNWOODY, GA
MAYPORT C&C | ATLANTIC BEACH, FL
BEACON FISHERIES | JACKSONVILLE, FL
SATURIWA TRADING CO | JACKSONVILLE, FL
SON & SKYE MUSHROOMS | JACKSONVILLE, FL

ALLERGY KEY

GF - Gluten Free DF - Dairy Free
VG - Vegan 🌱 Contains Nuts
V - Vegetarian 🌶️ Spicy