

1912

OCEAN BAR  
& ROOFTOP**-BEGINNINGS-****SUNDAY BRUNCH BOARD | 16 V**

EMILY G JAM, WHIPPED SALTED BUTTER

**RICOTTA ORANGE POUND CAKE | 15 V**

PROSECCO SOAKED STRAWBERRIES, MASCARPONE

**MORNING FIRE BREAD\* | 18**POTATOES, BACON, SCRAMBLED EGGS, MONTEREY JACK,  
HOLLANDAISE SAUCE, ARUGULA, SMOKED PAPRIKA**CHARRED TOMATO & RICOTTA FIREBREAD | 18 V, 🌶**FRESH RICOTTA, MOZZARELLA, MARINATED CHARRED TOMATOES,  
FINISHED WITH CALABRIAN PEPPER OIL**CHILLED SHRIMP | 18 GF, DF**

OISHII SHRIMP, LEMONS, COCKTAIL SAUCE, HORSERADISH AIOLI

**COASTAL OYSTERS\*\* GF, DF**

50 - Dozen | 25 - ½ Dozen

COCKTAIL SAUCE, HORSERADISH, MIGNONETTE, LEMONS

**AGUACHILE | 24 GF, DF, 🌶**OISHII SHRIMP, SPANISH OCTOPUS, TUNA\*, QUICOS, AVOCADO, RED  
ONION, CUCUMBER, CILANTRO, WATERMELON RADISH, PICKLED  
FRESNO PEPPERS**ESQUITES "Street Corn Salad" 14 GF, V**CHARRED SWEET CORN, CRUNCHY PERUVIAN CORN,  
LIME, COTIJA, CILANTRO, PICKLED RED ONIONS,  
STREET CORN CREMA**-FROM THE GARDEN-****SUMMER BREEZE | 16 GF, V, 🌶**BABY ARUGULA, STRAWBERRIES, BLUEBERRIES, CANDIED  
PECANS, PICKLED RED ONIONS, FETA CHEESE,  
WHITE PEACH 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  
*ADD CHILLED SHRIMP | 13 CHICKEN | 9***-SIDES-**ROASTED MARBLE POTATOES | 7  
JALAPENO CHEDDAR BACON SAUSAGE | 7  
TOASTED SOURDOUGH | 4  
EXTRA EGG\* | 4  
HALF AVOCADO | 3**-TARTINE-****AVOCADO TARTINE | 15**LIME AND AVOCADO MASH, TOMATOES,  
WATERMELON RADISH, FETA, SOURDOUGH,  
LEMON EVOO**THE ITALIAN TARTINE | 16**FRESH COW'S MILK RICOTTA, EGGPLANT CAPONATA,  
PROCUITTO, SOURDOUGH, MICRO HERBS**SMOKED SALMON TARTINE | 18**CAPERED CREAM CHEESE, SMOKED SALMON,  
RED ONIONS, CUCUMBERS, SOURDOUGH,  
SMOKED TROUT CAVIAR, LEMON EVOO**-DECADENT FARE-****SHORT RIB AND EGGS\* | 38 GF 🌶**AGAVE REPOSADO BRAISED SHORT RIB,  
OVEREASY EGGS, ROASTED POTATOES**1912 BENEDICT\* | 21**SOURDOUGH, POACHED EGGS, PORCHETTA,  
HOLLANDAISE, SMOKED PAPRIKA,  
ROASTED MARBLE POTATOES  
*Gluten Free Bread Available upon request***TORTILLA DE PATATAS | 19 GF, 🌶**SPANISH STYLE FRITTATA WITH MONTEREY JACK,  
POTATOES AND ONIONS, SOFRITO, SRIRACHA AOLI,  
SERVED WITH ARTISAN GREENS SALAD**CHICKEN SILOG\* | 22 GF 🌶**OUR PLAY ON A FILIPINO BREAKFAST FAVORITE!  
SWEET AND SAVORY SEARED CHICKEN THIGHS,  
GARLIC COCONUT FRIED RICE, FRIED EGG,  
CUCUMBER AND TOMATO SALAD  
SPICY VINEGAR (ON SIDE)**EASY LIKE SUNDAY MORNING | 21 🌶**TWO SCRAMBLED EGGS, JALAPENO CHEDDAR BACON SAUSAGE,  
ROASTED MARBLE POTATOES, TOASTED SOURDOUGH**BAKED FRENCH TOAST CASSAROLE | 18 V**

BRIOCHE, BERRIES, CITRUS ANGLAISE, MAPLE SYRUP

**ALLERGY KEY:**GF - Gluten Free DF - Dairy Free  
VG - Vegan 🌶 Contains Nuts  
V - Vegetarian 🌶 Spicy**-LOCAL PURVEYORS-**CONGAREE AND PENN | JACKSONVILLE, FL - BEACON FISHERIES | JACKSONVILLE, FL -  
EMILY G'S | DUNWOODY, GA - MAYPORT C&C | ATLANTIC BEACH, FL

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 A 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  
SPLIT PLATE CHARGE \$7