

## 821 Sunday Brunch Menu

**11am - 2pm**

December 17 - Disco

January 21 - Country

February 18 - 90's

March 17 - 80's



## 821 brunch cocktails

### **Ketel One Bloody Mary 14**

Ketel One Vodka, bloody mary mix, splash of Tabasco, tajin rim

### **LOADED BISTRO BLOODY MARY 35**

4oz wagyu filet slider, house made chicken tenders, jumbo prawn, house-cut fries

### **JAMESON WHISKEY FEATURED COCKTAIL 15**

ASK YOUR SERVER FOR DETAILS

<b>Bottomless Mimosas</b>	<b>20</b>	choice of juice: orange   pineapple   cranberry   grapefruit
<b>THE Espresso Martini</b>	<b>15</b>	Vanilla Vodka, fresh espresso, vanilla bean syrup
<b>Lemon Ice</b>	<b>15</b>	Ketel Citroen, limoncello, prosecco, lemon
<b>Sangria</b>	<b>12</b>	House-made sangria (red or white)
<b>Bellini</b>	<b>14</b>	Prosecco, peach schnapps
<b>Cruel Summer</b>	<b>15</b>	Strawberry infused Aperol, St. Germain, prosecco
<b>Tequila Sunrise</b>	<b>13</b>	Blanco tequila, peach schnapps, orange juice, grenadine
<b>Screwdriver</b>	<b>13</b>	Vodka, orange juice

### **Cocktail Towers**

**Enjoy any of our drinks on our Custom Drink Towers!**

Minimum of 2 drinks per person.

Great for Mimosa's and Espresso Martinis.

**JAMESON**  
IRISH WHISKEY

**Ketel One**  
VODKA

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### breakfast

<b>veggie omelette [gf]</b>	local farm fresh veggies, goat cheese, hollandaise, breakfast potatoes	22
<b>breakfast burger*</b>	wagyu beef, fried egg, bacon, melted cheddar, spinach, heirloom tomato, breakfast potatoes	18
<b>salmon gravlax</b>	house cured salmon, capers, red onion, spinach, hard boiled egg, cream cheese, everything bagel	22
<b>meat lover's omelette [gf]</b>	chorizo, bacon, ham, cheddar cheese, hollandaise, breakfast potatoes	25
<b>chicken &amp; waffles</b>	house breaded boneless fried chicken, Belgian waffle, Nashville hot honey, berry compote, breakfast potatoes	24
<b>steak and eggs* [gf]</b>	petite filet mignon, eggs any style, asparagus, demi-glace, breakfast potatoes	30
<b>avocado toast</b>	multi grain bread, fried eggs, fresh greens, pickled red onion	21

### sides \$5

2 eggs any style | bacon | chorizo | breakfast potatoes

### small plates & salads

<b>brie</b>	apple, walnut & brie filled puff pastry, berry compote	17
<b>bubbly crab dip [gf]</b>	Boursin cheese, blue crab meat, crispy tortilla chips	20
<b>calamari</b>	ginger-lime & marinara sauces	20
<b>caesar salad* [gf]</b>	romaine, Grana Padana cheese, croutons, anchovy	10   15
<b>nut &amp; berry salad* [gf]</b>	mixed greens, assorted dried fruits, nuts & berries, raspberry maple vinaigrette	11   17
<b>spinach [gf]</b>	spinach, red apples, goat cheese, sun-dried tomatoes, hard boiled egg, topped with crispy onions, hot bacon balsamic vinaigrette	11   17

add grilled/blackened chicken breast 8 | add shrimp 8 | add filet 35 | add grilled/blackened salmon\* 15

### lunch

<b>sea bass [gf]</b>	4 oz sea bass, miso-sake marinade, jasmine rice, asparagus lemon beurre blanc	29
<b>snapper</b>	4 oz snapper, coconut, lemongrass & ginger crust, jasmine rice, stir fry vegetables, Thai chili, crushed peanuts	27
<b>goat cheese vodka penne</b>	penne rigate, goat cheese, creamy vodka tomato sauce	25
<b>beef tips &amp; gorgonzola</b>	penne rigate, portabella mushrooms, asparagus, gorgonzola, rich demi-glace	29

[gf] gluten free option available

\$5 charge for splitting an entree. \$2.50 charge for splitting a salad. 22% gratuity will be added to parties of 6 or more. Prices subject to change.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us immediately of any food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.