



PERENNIAL

SATURDAY & SUNDAY | 11AM-3PM

COCKTAILS | 12

BLOODY MARY

*wheatley vodka, tomato
lemon, spices*

MIMOSA

paladin prosecco, orange

APEROL SPRITZ

aperol, paladin prosecco, soda

KIDS FARE | 10

SCRAMBLED EGGS & BACON

MINI PANCAKES

FRENCH TOAST STICKS

SIDES | 8

SCRAPPLE

2 EGGS ANY STYLE

FRUIT BOWL

SAUSAGE LINKS

BACON

HOME FRIES

SMALL PLATES

YOGURT PARFAIT 10

*greek yogurt, seasonal fruit
granola*

AVOCADO TOAST 16

*smashed avocado, sunny egg
sriracha aioli, marinated tomatoes*

BRICK OVEN BRIE 14

*apple butter, crispy blueberries
cunninghams baguette*

CARPACCIO 24

*basil & horseradish aioli
parmesan, fried capers
arugula*

ENTRÉES

PANCAKES 14

apple butter, streusel

FRIED CHICKEN & GRITS 18

cheddar grits, sweet heat

EGGS BENEDICT 14

*english muffin, canadian bacon
hollandaise, home fries, julienne
salad*

CRAB BENEDICT 28

*petit crab cakes, english muffin
canadian bacon, hollandaise, home
fries, julienne salad*

CINNAMON CRUNCH- FRENCH TOAST 16

sweet cream & maple syrup

BRUNCH WRAP 14

*scrambled eggs, cheddar cheese
bacon, home fries, garlic aioli
julienne salad*

HUEVOS RANCHEROS 20

*street corn hash, sunny eggs
chipotle-adobo vinaigrette*

SIRLOIN BURGER 17

*roasted garlic mayo, tomato
aged cheddar, shredded lettuce
with fries ADD BACON +3*

EGG WHITE OMELETTE 16

*cherry tomato, fresh mozzarella
sunflower pesto*

CHEF'S OMELETTE 21

chefs daily creation

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.