

PASTRIES

Plain croissant	4
Chocolate croissant	5
Cheese danish	4
Blueberry muffin	3
GF Corn muffin	3
Morning glory muffin	3

<i>Cookies</i>	3
House chocolate chip, oats, pecans	
Brownie cookie	
Brown butter, brown sugar	
Lemon almond	
Maple oatmeal walnut	

<i>Sat/Sun only:</i>	
Boston cream donut	4
Lemon creme donut	4
Maple liege waffle	4
Almond croissant	5

Please see server for daily selection



BREAKFAST

<i>A la carte:</i>	
Fried egg	2
Toast: sourdough, rye, multigrain	3
Bacon	4
Breakfast potatoes	4
Single blueberry pancake	7
Side Johnnycakes	7

PENNYROYAL FAVORITES

Croissant - bacon, egg, cheese	9
Croissant monte cristo - ham, swiss, raspberry jam	9
House breakfast sausage - swiss, egg, giardiniera, on brioche	9
Egg salad on whole wheat - greens, tomato jam, and pickled red onion	8
<i>Add side potatoes +3</i>	
Eggs & toast, 2 eggs and toast with house potatoes	10
Blueberry pancakes, real Michigan maple syrup	12
GF Johnnycakes - 2 fried eggs, bacon, Michigan maple butter, maple syrup	14
Bacon, kale & potato hash, 2 over-medium eggs	14

SANDWICHES

Grilled cheese - onion jam, cheddar, gruyere	10
<i>Add bacon + 5</i>	
Ham and swiss - baguette, radish, herb mayo	12
Whitefish melt - pickled peppers, swiss, on rye	15
Turkey - rosemary focaccia, house roasted turkey, cranberry, mixed greens	14
Italian - mortadella, fennel salami, lemon aioli, pepperjack, arugula, pickled pepper, on baguette	16
V Garden sandwich - flax, carrot hummus, sunflower sprouts, radish, pickled carrot, beet, harissa	12

Add small fries to any sandwich +3

SOUPS

Tomato fennel soup	4 8
Mushroom barley	4 8

Add baguette or corn muffin to any soup +3

SALADS

Shaved vegetable salad - fennel, pickled carrots, sunflower seeds, lemon vinaigrette	5 10
<i>Add roasted chicken +5</i>	
Winter beet salad - beets, fennel, walnuts, chevre, endive, treviso, cherry-balsamic vinaigrette	12
Smoked whitefish caesar - farm lettuces, celery root, house croutons, asiago	15

ANYTIME

Snack plate - salami, cheese, pickles, etc.	14
Pasty - braised beef, potato, rutabaga, onion, house gravy	10
Diner burger - grass fed patty, special sauce, charred onion, cheddar, fries	12
Chili cheese fries - Cincinnati style chili, Hook's cheddar	14
Roasted chicken and fries	22

SIDES

Fries	3 6
Pickles side	5
Side greens	4

COFFEE & TEA

House coffee, Madcap 616	3
Pour over, Madcap daily selection	3.75
Espresso, Madcap Third Coast	2.75
Americano	3
Cortado	3.50
Cappuccino	3.75
Cafe latte	4
Mocha, vanilla, caramel, seasonal specialty	4.75
Chai latte	4
London fog	4
Hot chocolate	4
Iced coffee (seasonal)	3.5
Iced tea	3
Orange juice	4
Rare Tea Cellars	3.5 4
Regal Earl Grey, Sunshine Ginger Turmeric	
Lemongrass Rose, Grapefruit Grove Elixir	
Vanilla Bourbon Chai, Vanilla Rooibos	
English Breakfast, Passionfruit Green	
Extra Rare Jasmine Pearls, Freak of Nature Oolong	

COCKTAILS *onsite only*

Bloody Mary - vodka or gin, house bloody mary mix	10
Mimosa - Arte Latino Cava, orange juice	8
Rhubarb Daiquiri - white rum, rhubarb mint shrub, lime	10
Maple Whiskey Sour - rye whiskey, lemon, smoked maple	9
Bitter Squall - campari, vodka, hibiscus, orange juice	10
Partly Cloudy - white rum, house ginger beer, bitters	10
Aviation - gin, lemon, cherry liqueur, creme de violette	10

MICHIGAN BEER

Old Nation M43	5
New Holland Hazy River	6
New Holland Dragon's Milk White	6
Brewery Vivant Ski Patrol	5
Waypost Saison	6
Waypost IPA	6
Waypost Sea Salt Stout	6
Bell's Two Hearted Ale	3.25
Bell's Amber	4
Euchre Pilsner	4
Farmhouse Daily Dry	3.5

WINE

Ostatu, Rosado, Rioja Rosé, Spain	10 20
Domaine de Fontsaite, Gris de Gris Rosé, Fr.	10 20
Arte Latino Cava, Spain	7 14
Liquid Light Sauvignon Blanc, Washington	10 20
Avinyo Petillant, Spain	10 20
Plinio Vermentino, Italy	10 20
Ch. Ducasse Bordeaux Blanc, Fr.	10 20
Verterra Unoaked Chardonnay, Michigan	10 20
Lucashof Dry Riesling, Pfalz, DE	10 20
Late Harvest Riesling, Marland, Michigan	10 20
Jean-Paul Brun, 'Le Ronsay' Beaujolais, France	10 20
Felicette, Grenache, Syrah, Mourvèdre, France	10 20
G.D. Langhe Rosso, Nebbiolo, Italy	10 20
Bieler 'La Jassine' Cotes du Rhone, France	10 20
Elena Walch, Schiava, Italy	10 20
Matane Primitivo, Italy	10 20
Clos La Coutale, Cahors Malbec	10 20
Cune, Crianza, Rioja, Spain	9 18
Broadside Cabernet, CA	10 20
The Curator, Red Blend, South Africa	9 18
Domaine de Valmoissine, PN, Louis Latour, Fr.	10 20
Vin de Pays de Vaucluse, Fr., Kermit Lynch	10 20
Les Hérétiques, Red Blend, France, Dressner	10 20
Lapostolle Merlot, Chile	10 20
Château Coupe-Roses, Minervois La Bastide, Fr.	10 20



PENNYROYAL

CAFE & PROVISIONS

Thursday	9am-5pm
Friday	9am-5pm
Saturday	9am-5pm
Sunday	9am-5pm
Monday - Wednesday	Closed

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