



COCKTAILS

Rhubarb Daiquiri | 10
white rum, rhubarb mint shrub, lime

Maple Whiskey Sour | 9
rye whiskey, lemon, smoked maple

Bitter Squall | 10
campari, vodka, hibiscus, orange juice

Brown Butter Old Fashioned | 10
brown butter, washed rum, maple, bitters

Aviation | 10
gin, lemon, cherry liqueur, creme de violette

Dirty Martini | 10
vodka or gin, olive brine

Bee's Knees | 10
chamomile rose, honey, lemon, gin

Penny Royale | 9
jean-louis cuvée brut rosé, cherry, cranberry

SOUPS

Tomato Fennel Soup 4 / 8

Kolobnik, Polish Beet Soup 4 / 8

Split Pea & Ham 4 / 8

SALADS

Shaved Vegetable Salad | 5/10
fennel, pickled carrots, sunflower seeds, lemon vinaigrette

Beet Salad | 13
beets, carrots, fennel, walnuts, herbed fromage blanc, endive, treviso,
cherry-balsamic vinaigrette

Smoked Trout Salad | 15
soft boiled egg, radish, fennel, apple, arugula, endive, poppyseed dressing

SMALL PLATES

Ramps & Harissa | 11

Radishes & Butter | 8

Whitefish Dip & Crackers | 14

Snack Plate | 14
salami, cheese, pickles, etc.

Poutine | 12
cheese curds, gravy
add fried egg +2

LARGER PLATES

Diner Burger | 12
grassfed patty, special sauce, charred onion, cheddar, fries

Sweet Potato Gnocchi | 18
soubise and wilted spinach

Roast Chicken & Fries | 22

Campfire Trout | 28
speck, pea shoots and cipolini onions

Perch Dinner | 20
fried michigan perch, remoulade, hand cut fries, tartar sauce

Bavette Steak | 28
herb butter, onion rings, petit salad

Duck Confit | 22
parsnip rosti, rhubarb chutney, baby kale

Ham Chop | 24
mash potato, greens, parsley sauce

DESSERTS

Apple Pie a la Mode 7

Basque Cake 10

Chocolate Pot de Creme with Florentine Cookies 8



Consumption of raw or undercooked eggs and meat may increase your risk of foodborne illness.



AFTER DINNER

Drip Coffee, Madcap 616	3
Third Coast Espresso	2.75

WINE

Glass | Bottle

Jean-Louis Cuvee Brut Rosé, Fr.	7 15
Domaine de Font Sainte, Gris de Gris Rosé, Fr.	13 25
Zoe, Agiorgitiko, Rosé, Greek	10 20
Foris Pinot Noir Rosé, Oregon	10 20
Tissot Bugey Rosé, Extra Dry, Fr.	12.50 30
Cloudline, Pinot Noir Rosé, OR	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, Fr.	10 20
Felicette, Grenache, Syrah, Mourvèdre, Fr.	10 20
G.D. Langhe Rosso, Nebbiolo, Italy	10 20
Cotes du Rhone Domaine Vallot, Fr.	10 20
Elena Walch, Schiava, Italy	10 20
La Flor Malbec, Argentina	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
Lapostolle Merlot, Chile	10 20

MICHIGAN BEER

Old Nation M43	5
New Holland Little Piglet IPA	4
New Holland Dragon's Milk	7
Brewery Vivant Farmhand	5
Waypost Saison	6
Waypost Blueberry Sumac Sour	9
Waypost Sea Salt Stout	6
Bell's Two Hearted Ale	3.25
Bell's Oberon	4
Euchre Pilsner	4
Euchre Strawberry Blonde	4
Farmhaus Daily Dry	3.5



PENNYROYAL
 CAFE &
 PROVISIONS