

## ANYTIME

Snack Plate	
Salami, Cheese, Pickles etc..	14
Diner Burger	
Grass Fed Patty, Special Sauce, Charred Onion, Cheddar & House Fries	12
Poutine	
House Fries, Cheese Curds & Gravy	12
<i>Add a fried egg +2</i>	
Roasted Chicken and Fries	22

## SIDES

Fries	3   6
Pickles Side	5
Side Greens	4

## LOCAL VENDORS

We use local and responsibly-sourced products, including heirloom produce from our own nearby farm. Our menu is a celebration of those ingredients, familiar but fresh, and includes something for everyone.

Cherry Capital Foods
Crane Dance Farm
Crisp Country Acres
Evergreen Lane Farm
Field and Fire
Forage and Foster
Madcap Coffee
Mud Lake Farm
Pleasant Hill Blueberry Farm
Rare Tea Cellar
Starflower Farm
Visser Farms

## MICHIGAN BEER

Old Nation M43	5
New Holland Little Piglet IPA	4
New Holland Dragon's Milk	7
Founder's Oktoberfest	4
Brewery Vivant Farmhand	4
Waypost Saison	6
Bell's Two Hearted Ale	3.25
Bells Oberon	4
Euchre Pilsner	4
Sheehan's Dry Irish Stout	4
Farmhaus Cider Midwest Nice	3.5
Left Foot Charley Cinnamon Girl Cider	9

## WINE

Arte Latino Cava, <i>Spain</i>	7   22
Liquid Light Sauvignon Blanc, <i>Washington</i>	11   33
Bichot 18 Bourgogne Aligoté, <i>France</i>	13   49
Liocco Chardonnay, <i>California</i>	17.5   45
Foral Alvarinho, <i>Portugal</i>	12   36
Domaine, Gris De Gris Rose, <i>France</i>	14   42
Jean-Paul Brun, 'Le Ronsay' Beaujolais, <i>France</i>	13   38
Gaspard Gamay, <i>France</i>	13.5   39
Domaine Roman, Pinot Noir, <i>France</i>	12   40
Domaine Vallot Cotes Du Rhone, <i>France</i>	12   36
Cune Crianza Temperrillo, <i>Rioja</i>	10   30

## COCKTAILS *on-site only*

Bloody Mary	
Vodka or Gin & House Bloody Mary Mix	10
Mimosa	
Arte Latino Cava & Natalie's Organic Orange Juice	8
Rhubarb Daiquiri	
Spiced Rum, Rhubarb Mint Shrub & Lime	10
Bitter Squall	
Vodka, Campari, Hibiscus, Lemon & Natalie's OJ	10
Bee's Knees	
Gin, Chamomile Rose Honey, Lemon, Egg Whites	10
Feelin' Fritzy	
Gin, Lemon, Marigold Syrup, Bitters & Cava	9
Death In The Afternoon	
Waterhill Absinthe, Pea Flower Syrup, Lemon & Cava	12
Herbal GNT	
Sage & Oregano Infused Gin, Lemon, Simple & Tonic	11
Penny Royale	
House Cassis Berry Syrup, Brut Rosé	9



# PENNYROYAL

CAFE & PROVISIONS

Monday	9am-3pm
Tuesday & Wednesday	Closed
Thursday	9am-8pm
Friday	9am-8pm
Saturday	9am-8pm
Sunday	9am-8pm

3319 BLUE STAR HWY  
SAUGATUCK, MI  
269-455-5133  
INFO@PENNYROYALPROVISIONS.COM

## COFFEE AND TEA

Cup of Drip Coffee <i>from Madcap (616)</i>	3
Bottomless Diner Coffee, <i>from Madcap (616)</i>	7
Pour Over, <i>from Madcap Coffee Daily Selection</i>	3.75
Espresso <i>from Madcap Coffee (Third Coast)</i>	2.75
Americano	3
Cortado	3.50
Cappuccino	3.50
Cafe Latte	4
Mocha, Vanilla, Caramel or Seasonal Specialty	4.75
Chai Latte	4
London Fog	4
Hot Chocolate	4
Iced Coffee (Seasonal)	3.50
Iced Tea	3
Orange Juice	4
Rare Tea Cellars	3.5   4
Regal Earl Grey   Sunshine Ginger Turmeric	
Lemon grass Rose   Grapefruit Grove Elixir	
Vanilla Bourbon Chai   Vanilla Roobios	
English Breakfast   Passion fruit Green	
Extra Rare Jasmine   Freak of Nature Oolong	+ .50

## PASTRIES

*Please see server for daily selection*

Plain Croissant	4
Chocolate Croissant	5
Cheese Danish	4
Blueberry Muffin	3
GF Corn Muffin	3
Pumpkin Swirl Muffin	3
Cherry Almond Scone	3.50
Quiche Lorraine Bacon, Leeks & Gruyère	7
Greek Quiche spinach & feta	7
Blueberry Oat Bar	4
Cookies	3
House Chocolate Chip, Oats & Pecans	
Lemon Almond   Brown Butter, Brown Sugar	
Maple Oatmeal Walnut	

### Sat & Sun Only

Boston Cream Donut	4
Coffee Cake Donut	3.5
Cider Donut	4
Maple Liege Waffle	4
Almond Croissant	5
Pistachio Croissant	

## BREAKFAST

*A La Carte*

Fried Egg	2
Toast   Sourdough, Rye or Multi-grain	3
Bacon	4
Breakfast Potatoes	4
Single Blueberry Pancake	7
Side GF Johnnycakes	7

## PENNYROYAL FAVORITES

The Standard 2 Eggs, Toast & Breakfast Potatoes	10
The Deluxe 2 Eggs, Toast, Breakfast Potatoes + Bacon	14
Croissant, Bacon Egg & Cheese	9
Croissant Monte Cristo	
Ham, Swiss & Raspberry Jam	9
Sausage Egg & Cheese on Brioche	
House Breakfast Sausage, Pimento, Red Onion	9
Egg Salad on Whole Wheat	
House Egg Salad, dressed Greens	8

*Add a Side of Breakfast Potatoes to any sandwich +3*

Cheese Omelette	
Greens	12
Bacon, Kale & Potato Hash, 2 Over Medium Eggs	14
Buckwheat Crepes	
Leeks, Mushrooms, Béchamel, Sunny	
Side-up egg, greens & house potatoes	13.5
Penny Breakfast	
2 Eggs, Toast, Pork Belly, Beans, Roasted	
Mushrooms, Tomato	15
Blueberry Pancakes	
Triple Stack with Real Michigan Maple Syrup	12
Yogurt & Granola	
House made Cherry-Almond Granola, Yogurt, & Seasonal fruit	12
Dutch Baby, Cinnamon Sugar Apples,	
Maple Syrup & Whip	12
GF Johnnycakes	
2 Eggs, Bacon, Michigan Maple Butter & Syrup	14

## SOUPS

Tomato Fennel Soup	4   8
Corn Chowder	4   8
<i>Add a baguette or gf corn muffin to any soup +3</i>	

## SALADS

Shaved Vegetable Salad	
Fennel, Pickled Carrots, sunflower seeds & Lemon Vinaigrette	5   10
<i>Add roasted chicken +5</i>	
Beet Salad	
Beets, red onion, mixed lettuces, Buffalo	
Mozzarella Pistachios, & Balsamic Vinaigrette	13
“Falldorf” Salad	
Apples, Celery, Grapes, Walnuts, Herb Dressing, Blue Cheese & Farm Lettuces	12
Smoked Whitefish Nicoise	
Green Beans, Tomatoes, Potatoes, Dijon Vinaigrette & Farm lettuces	15

## SANDWICHES

The Combo	
Any half Sandwich + Cup of Soup	12
Grilled Cheese, Onion Jam, Cheddar & Gruyère	10
Grilled Cheese, Onion Jam Cheddar & Gruyère Bacon, Lettuce & Tomato	15
Ham & Swiss, Radish & Herb Mayo on Baguette	12
Whitefish Melt, Pickled Peppers, Swiss on Rye	15
Turkey, Smoked Cheddar, Fall Vegetable Slaw, & House Honey Mustard	14
Roasted Vegetable Sandwich, Tomato, Eggplant, Peppers, seasoned Ricotta, Kale, Harissa on House made focaccia <i>(can be made vegan)</i>	14

*Add a Side of small fries to any sandwich +3*