

ANYTIME

Snack Plate	10
salami, cheese, pickles, etc	
Diner Burger	12
grass fed patty, special sauce, charred onion, cheddar & house fries	
Poutine	12
house fries, cheese curds & gravy <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
Rogue River Brown Ale	4
Brewery Vivant Farmhand	4
Waypost Saison	6
Waypost Sea Salt Stout	6
Bell's Two Hearted Ale	3.25
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
notteROSA Sparkling Brut Rose <i>Italy</i>	9 32
Liquid Light Sauvignon Blanc, <i>Washington</i>	11 33
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>Fr.</i>	13 38
Gaspard Gamay, <i>France</i>	13.5 39
Folk Machine Pinot Noir, <i>California</i>	14 56
Domaine Vallot Cotes Du Rhone, <i>France</i>	12 36
Cune Crianza Tempranillo Rioja, <i>Spain</i>	10 30
Postmark Cabernet, <i>California</i>	14.50 56

COCKTAILS *on-site only*

Bloody Mary	10
vodka or gin, house bloody mix	
Mimosa	8
arte latino cava & natalie's organic orange juice	
Rhubarb Daiquiri	10
spiced rum, rhubarb mint shrub & lime	
Bitter Squall	10
vodka, campari, hibiscus, lemon & natalie's oj	
Singapore Sling	12
Gin, paw-paw, lime, hibiscus, oj, cherry liqueur, absinthe	
Herbal GNT	11
sage & oregano infused gin, lemon, simple & tonic	
Penny Royale	9
house cassis berry syrup, brut rosé	
Hot Toddy	10
camomile rose, honey, lemon, tea, rye	
Morning Buzz	10
cold brew, orange, simple, bourbon	

PENNYROYAL

CAFE & PROVISIONS



HOURS

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

3319 Blue Star Hwy
Saugatuck, MI
269-455-5133

info@pennyroyalprovisions.com

COFFEE & TEA

Cup of Drip Coffee <i>from Madcap (Bolt)</i>	3
Bottomless Diner Coffee <i>from Madcap (Bolt)</i>	7
Pour Over, <i>from Madcap Coffee Daily Selection</i>	3.75
Espresso <i>from Madcap Coffee (Eureka)</i>	2.75
Americano	3
Cortado	3.50
Cappuccino	3.50
Cafe Latte	4
<i>mocha, vanilla, caramel or seasonal specialty</i> 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
<i>regal earl grey, sunshine ginger turmeric, lemon grass rose, grapefruit grove elixir, vanilla bourbon chai, vanilla roobios, english breakfast, passionfruit green, extra rare jasmine</i>	
<i>Freak of Nature oolong</i>	+ 0.50

BREAKFAST

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
<i>house chocolate chip, oats & pecans, gf lemon almond, brown butter, brown sugar, maple oatmeal walnut</i>	

Saturday & Sunday only

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

BREAKFAST *à la carte*

Fried Egg	2
Toast	3
<i>sourdough, rye or multi-grain</i>	
Bacon	4
Breakfast Potatoes	4
Single Blueberry Pancake	7
Side Johnnycakes <i>GF</i>	7

PENNYROYAL FAVORITES

The Standard	10
<i>2 eggs, toast & breakfast potatoes</i>	
The Deluxe	14
<i>2 eggs, toast, breakfast potatoes & bacon</i>	
Croissant, Bacon Egg & Cheese	9
Croissant Monte Cristo	9
<i>ham, swiss & raspberry jam</i>	
Sausage Egg & Cheese	9
<i>house breakfast sausage, pimento, red onion on brioche</i>	
Egg Salad on Whole Wheat	8
<i>house egg salad, dressed greens</i>	
<i>add a side of breakfast potatoes to any sandwich +3</i>	
Cheese Omelette	12
<i>with greens</i>	
Bacon, Kale & Potato Hash	14
<i>2 over medium eggs</i>	
Buckwheat Crêpes	13.5
<i>leeks, mushrooms, béchamel, sunny side-up egg, greens & house potatoes</i>	
Penny Breakfast	15
<i>2 eggs, toast, pork belly, beans, roasted mushrooms, tomato</i>	
Blueberry Pancakes	12
<i>triple stack with real michigan maple syrup</i>	
Yogurt & Granola	12
<i>house made cherry-almond granola, yogurt, & seasonal fruit</i>	
Dutch Baby	12
<i>cinnamon sugar apples, maple syrup & whip</i>	
Johnnycakes <i>GF</i>	14
<i>2 eggs, bacon, michigan maple butter & syrup</i>	

SOUPS

Tomato Fennel Soup	4 8
Squash Minestrone	4 8
<i>add a baguette or GF corn muffin to any soup +3</i>	

SALADS

Shaved Vegetable Salad	5 10
<i>fennel, pickled carrots, sunflower seeds & lemon vinaigrette</i>	
<i>add roasted chicken +5</i>	
Beet Salad	13
<i>beets, red onion, mixed lettuces, buffalo mozzarella pistachios, & balsamic vinaigrette</i>	
"Falldorf" Salad	12
<i>apples, celery, grapes, walnuts, herb dressing, blue cheese & farm lettuces</i>	
Hearty Salad	15
<i>roasted delicata squash, pepitas, golden raisins, bacon, roasted chicken, greens & dijon vinaigrette</i>	

SANDWICHES

The Combo	12
<i>any half sandwich + cup of soup</i>	
Grilled Cheese, Onion Jam, Cheddar & Gruyère	10
<i>with bacon +5</i>	
Ham & Swiss	12
<i>radish & herb mayo on baguette</i>	
Whitefish Melt	15
<i>pickled peppers, swiss on rye</i>	
Salami	14
<i>salami, pepperjack, giardiniera, baguette</i>	
Turkey Smoked Cheddar	14
<i>fall vegetable slaw, & house honey mustard</i>	
Roasted Vegetable Sandwich	14
<i>tomato, eggplant, seasoned ricotta, spinach, harissa on house made focaccia (can be made vegan)</i>	
<i>add a side of small fries to any sandwich +3</i>	