

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	
Brown butter, brown sugar	
Lemon almond	

<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
Sausage egg and cheese - house breakfast sausage, pimento, red onion, on brioche	9
Egg salad on whole wheat - greens, pickled red onion	8

Add side breakfast potatoes to any sandwich +3

Eggs & toast, 2 eggs and toast with house potatoes	10
Buckwheat crepes - soft scramble, smoked trout, spinach, hollandaise, house potatoes	15
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
Penny breakfast - 2 eggs, toast, pork belly, beans, roasted mushrooms, pickled tomato	15

SANDWICHES

Any half sandwich + cup of soup	10
<i>Whitefish melt +2</i>	
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, aioli, pepperjack, arugula, pickled pepper, on baguette	16
Veg. garden club - whole wheat, carrot hummus, beets, carrots, radish fennel, sunflower sprouts, herb feta (<i>can be made vegan</i>)	13.50

Add small fries to any sandwich +3

SOUPS

Tomato fennel soup	4 8
Kolobnik, Polish beet soup	4 8
Split pea & ham	4 8

Add baguette or corn muffin to any soup +3

SALADS

Shaved vegetable salad - fennel, pickled carrots, sunflower seeds, lemon vinaigrette	5 10
Beet salad - beets, carrots, fennel, walnuts, herbed fromage blanc, endive, treviso, cherry-balsamic vinaigrette	13
Smoked trout salad - soft boiled egg, radish, fennel, apple, arugula, endive, poppyseed dressing	15

Add roasted chicken to any salad +5

ANYTIME

Snack plate - salami, cheese, pickles, etc.	14
Diner burger - grass fed patty, special sauce, charred onion, cheddar, fries	12
Poutine - cheese curds, gravy	12
<i>Add fried egg \$2</i>	
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
Brown Butter Old Fashioned - brown butter, washed rum, maple, bitters	10
Aviation - gin, lemon, cherry liqueur, creme de violette	10
Bee's Knees - chamomile rose, honey, lemon, gin	10
Penny Royale - Jean-Louis cuvée brut rosé, cherry, cranberry	9

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

WINE

Jean-Louis Cuvee Brut Rosé, Fr.	7 15
Domaine de Fontaine, 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, France	10 20
Felicette, Grenache, Syrah, Mourvèdre, France	10 20
G.D. Langhe Rosso, Nebbiolo, Italy	10 20
Cotes du Rhone Domaine Vallot, France	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



PENNYROYAL

CAFE & PROVISIONS

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

3319 Blue Star Hwy.
 Saugatuck, MI 49453
 269.455.5133
info@pennyroyalprovisions.com