

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
<i>Mocha, vanilla, caramel, seasonal specialty</i>	4.75
Chai latte	4
London fog	4
Hot chocolate	4
Iced coffee (seasonal)	3.5
Iced tea	3
Cider (hot or cold)	3
Orange juice	4
Rare Tea Cellars	3.5 4
<i>Regal Earl Grey, Sunshine Ginger Turmeric</i>	
<i>Lemongrass Rose, Grapefruit Grove Elixir</i>	
<i>Vanilla Bourbon Chai, Vanilla Rooibos</i>	
<i>English Breakfast, Passionfruit Green</i>	
<i>Extra Rare Jasmine Pearls, Freak of Nature Oolong</i>	
<i>Onsite only:</i>	
Rhubarb Daiquiri, Iron Fish White Rum, rhubarb, mint shrub, lime	10
Bloody Mary, New Holland Lake Life Vodka or Knickerbocker Gin, McClure's Bloody Mary Mix	10
Mimosa, Arte Latino Cava, orange juice	8
Penny Palmer, New Holland Lake Life Vodka, lemongrass rose iced tea, lemon, Tulsi holy basil	10
Chaidier, bourbon, apple cider, chai spices, served warm	9
Paw's Remedy, paw paw, rum, orange juice, lemon juice, maple syrup, egg white, nutmeg	10

Breakfast

Bacon, kale & potato hash, 2 over-medium eggs	14
Croissant, bacon, egg, cheese	9
Florentine egg sandwich, soft egg salad, spinach, oven-roasted cherry tomatoes, pickled red onion	9
House breakfast sausage, swiss, egg, giardiniera, on brioche	9
Croissant monte cristo, ham, swiss, raspberry jam	9
Blueberry pancakes, real Michigan maple syrup	12
Johnnycakes, GF, Michigan maple butter, maple syrup	8
Buckwheat crepe, mushroom, leek, gruyere, fried egg	12
Yogurt and granola with seasonal berries	10
Ryan's breakfast, beans, 2 eggs, bacon, toast	14
Eggs & toast	10
<i>A la carte:</i>	
Fried egg	2
Toast	3
Bacon	4
Breakfast potatoes	4
Single blueberry pancake	7
Baked beans	6
Plain croissant	4
Chocolate croissant	5
Cheese danish	4
Blueberry muffin	3
Corn muffin, GF	3
Harvest muffin	3
Triple chocolate cupcake	4
Mont blanc, chestnut and vanilla cupcake	4
Cookies	3
<i>House chocolate chip, oats, pecans</i>	
<i>Brownie cookie</i>	
<i>Brown butter, brown sugar</i>	
<i>Lemon almond</i>	
<i>Maple oatmeal walnut</i>	
<i>Sat/Sun only:</i>	
Boston cream donut	4
Cider donut	3
Lemon donut	4
Maple liege waffle	4

Soup & Salad

Tomato fennel soup	4 8
Roasted squash and apple soup	4 8
Turkey & farro soup	4 8
Add baguette or corn muffin to any soup +3	
Shaved vegetable salad, fennel, pickled carrots, sunflower seeds, lemon vinaigrette	5 10
Add roasted chicken + 5	
Hearty salad, poached chicken, bacon, delicata, pickled chard	15
Beet "Falldorf" salad, roasted beets, apples, celery, grapes, walnuts, herb dressing, farm lettuces	12
<i>Anytime</i>	
Snack plate, salami, cheese, pickles, etc.	14
Smoked whitefish platter, egg, pickles, rye toast	14
Grilled cheese, onion jam, cheddar, gruyere	10
Add bacon + 5	
Hot brown, turkey, bacon, mornay, pickled green tomato, asiago	15
Italian, mortadella, fennel salami, pesto, pepperjack, chili mayo, pickled pepper, on baguette	16
Garden sandwich (V), veggies, flax, hummus, sunflower sprouts, radish, pickled carrot, beet, harissa, cucumber	12
Whitefish melt, pickled peppers, swiss, on rye	15
Ham, smoked gouda, apples, house mustard, on baguette	12
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
Fries	6
Pickles side	5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine

Glass | Bottle

Ostatu, Rosado, Rioja Rosé, Spain	10 20
Domaine de Fontaine, 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
Arabako Xarmant Txakoli, Spain	10 20
Zacharias Assyrtiko, Greece	10 20
Plinio Vermentino, Italy	10 20
Ch. Ducasse Bordeaux Blanc, Fr.	10 20
Bourgogne Chardonnay, France	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

Michigan Beer

Old Nation M43	5
New Holland Hazy River	6
New Holland Dragon's Milk White	6
New Holland Ichabod Pumpkin Ale	4
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
Starcut Cider	3
Left Foot Charley's Cinnamon Girl Cider	9



Summer Hours

Thursday & Sunday	9am-8pm
Friday & Saturday	9am-9pm
To-go and outdoor patio dining	

Check website for updated hours; email
info@pennyroyalprovisions.com to order a CSA box.

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