



SAUG MICH

PENNYROYAL

CAFE & PROVISIONS

SHARE PLATES

Whitefish Dip & Crackers	18
House Charcuterie Plate	20
<i>selections of local salami, cheese, pickles, crackers, jam, mustard etc.</i>	
Baked Mushroom & Brie	14
<i>crostini</i>	
Poutine	10/16
<i>house fries, cheese curds & gravy</i>	
<i>add a fried egg +2</i>	

SOUPS

Tomato Fennel Soup	5 / 9
<i>tomato fennel bisque, croutons</i>	
Split Pea Soup	5 / 9
<i>ham, carrot, onion</i>	

GARDEN

Onion Tart	15
<i>charred onion, puff pastry, herb chevre, petit salad</i>	
Roasted Baby Carrots	12
<i>yogurt, rose petal harissa, pistachio</i>	
Shaved Vegetable Salad	8/15
<i>fennel, pickled carrots, radish, sunflower seeds, lemon vinaigrette</i>	
Beet Salad	10/18
<i>beets, red onion, mixed lettuces, buffalo mozzarella, pistachio, balsamic vinaigrette</i>	
Smoked Whitefish Caesar	20
<i>smoked whitefish, soft boiled egg, pickled fennel, anchovy, croutons, farm lettuces, caesar dressing</i>	

CASUAL

Smash Burger	17
<i>Michigan Craft Beef, special sauce, charred onion, hooks cheddar, mclures pickles, on house brioche with hand cut fries</i>	
Fish Sandwich	18
<i>battered whitefish, shrettuce, mclures pickles, hooks cheddar, tartar sauce, on house brioche with hand cut fries</i>	
Fish & Chips	26
<i>beer battered whitefish, remoulade, hand cut fries, tartar</i>	

SEASONAL MAINS

Mushroom Pappardelle	28
<i>mushroom bolognese, house made pappardelle, parmesan</i>	
Walleye	36
<i>pecan & rye crusted walleye, deauvalasisse sauce, wilted chard</i>	
Campfire Trout Almondine	38
<i>whole head-on rainbow trout, smoked prosciutto, lemon, fingerling potato, capers, almonds, browned butter, parsley</i>	
Bacon Wrapped Pork Tenderloin	34
<i>cream cabbage, apple, apple mustard</i>	
Sussex Steak	30
<i>pub steak, parsnip mashed potato, mushroom gravy</i>	
Roast Chicken	34
<i>half roast chicken, hand cut fries, au jus</i>	

* 1 check requested for parties of 7 or more

* 20% percent gratuity added to parties of 7 or more

Local Vendors

We use local and responsibly-sourced products, including heirloom produce from our owner owned Starflower Farms, as well as from our partners: Crisp Country Acres, Visser Farms, Michigan Craft Beef, Forest Ridge Pork

Thank you so much for joining us. All items are made from scratch and to order, which means they are made with care and may take some time.

COCKTAILS

Lavender Bee's Knees *	14
<i>gin, lavender, lemon, egg white</i>	
Rhubarb Daiquiri *	14
<i>spiced rum, rhubarb shrub, lime</i>	
The Last Word	15
<i>gin, L'excuse, luxardo, lime</i>	
Cosmopolitan	15
<i>michigan cranberry cordial, citrus vodka, lime</i>	
Brown Butter Old Fashioned	15
<i>brown buttered rum, maple, orange bitters, angostura bitters</i>	
Black Manhattan	15
<i>rye whiskey, amaro averna, bitters</i>	
Clover Club	16
<i>gin, raspberry, lemon, egg white</i>	

BEER & CIDER

Euchre Pils - Pilsner	4
<i>Arbor Brewing Ypsilanti, Michigan - 5.5%</i>	
Pampered Moose - Amber Ale	4
<i>Tripleroor Zeeland, Michigan-5%</i>	
Grand Rabbits - Cream Ale	5
<i>Blackrocks Brewery Marquette, Michigan - 5.5%</i>	
Farm Club - Pale Ale	8
<i>Farm Club Traverse City, Michigan - 6.2%</i>	
Two Hearted - American IPA	5
<i>Bell's Brewery Kalamazoo, Michigan - 7%</i>	
Ore Dock - Porter	5
<i>Ore Dock Brewing Marquette, Michigan - 5.6%</i>	
M-43 - New England IPA	9
<i>Old Nation Williamston, Michigan - 6.8%</i>	
Midwest Nice - Apple Cider	6
<i>Farmhaus Cider Co Hudsonville, Michigan - 6.5%</i>	
Sweater Weather - Apple Cider	6
<i>Farmhaus Cider Co Hudsonville, Michigan - 6.5%</i>	
Crane's Cherry - Cherry Cider	8.5
<i>Crane's Fennville, Michigan - 6.5%</i>	

Featured Wine..... 14

ROSE & ORANGE

Domaine De Fontsaite Gris de Gris Rose - France	13.5/54
Daisy "Hazy" Orange - Washington	11/44
notteRosa - sparkling rose - Italy	12/48
il Poggione Brancato, Rose - Italy	60
Union Sacre 40 Days on the Skin, Gewurztraminer - CA	66
Union Sacre Skin Contact Dry Riesling - CA	66

WHITE

Chateau Moncontour, Vouvray - France	12/48
Schoenheit, Pinot Blanc - Alsace, France	16/64
Bezel "Cakebread" Chardonnay - San Luis Obispo, CA	15/60
Les Grenettes Sauvignon Blanc - France	12.5/50
Avinyo Petillant, White Blend - Penedes, Spain	48
St. Rey, Chenin Blanc - Clarksburg, CA	54
Tapi Sauvignon Blanc - New Zealand	56
Delsol, Picpoul de Pinet - Languedoc, France	30
Val Des Rois, Cotes du Rhone - France	56
Joseph Drouhin, Chardonnay - Burgundy, France	76
Talley, Chardonnay - Central Coast, CA	88
Limestone Hill, Chardonnay - South Africa	68
Gruner, Veltliner - Austria (Litre)	46
Jasci, Trebbiano - Abruzzo, Italy	48
Estate De Wetshof, Chardonnay - South Africa	76

WINE

RED

Folktale, Pinot Noir - Santa Lucia, CA	15/60
Method, Cabernet Sauvignon - CA	13/52
Cotes du Rhone, Kermit Lynch - Rhone Valley, France	14/56
Les Heretiques, Carignan - Minervois, France	40
Bloodroot, Undertow Red Blend - Sonoma, CA	64
Planet Oregon, Pinot Noir - Willamette Valley	56
Ille, Cuvee Miete Pinot Noir - Willamette Valley	64
Zilla Mina, Monastrel - Alicante, Spain	40
'Scaia' Rosso Corvina - Italy	40
Terredora di Paola, Aglianico - Campania, Italy	58
Vai, Lambrusco - Italy	40

MICHIGAN WINES

Left Foot Charley, Pinot Blanc - Traverse City	56
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Monday	8am - 3pm
Tuesday	Closed
Wednesday	8am - 3pm
Thursday-Sunday	8am - 9pm

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