



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>	
Tomato Tart	18
<i>puff pastry, herbed goat chevre, balsamic, petit salad</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>	
Cucumber Almond Gazpacho	5 / 9
<i>cucumber, almond, buttermilk, yogurt, dill</i>	

GARDEN

Radishes & Butter	15
<i>local radishes, toasted baguette, herby butter, sea salt</i>	
Tomato & Peaches Burrata	16
Shishito Peppers	18
<i>black garlic aioli, maple, sesame, cashews</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 Nicoise	20
<i>smoked whitefish, soft boiled egg, potato, green bean, tomato, olives, dijon vinaigrette on farm lettuces</i>	
Summer Salad	20
<i>peaches, cucumber, blueberries, pickled fennel, feta, mint, toasted almonds, lemon vinaigrette, on farm lettuces</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>	
Perch Dinner	28
<i>breaded perch, remoulade, hand cut fries, lemon, tartar</i>	

SEASONAL MAINS

Parisian Gnocchi Ratatouille	30
<i>house made gnocchi, summer squash, zucchini, basil pesto, mozzarella, eggplant, tomato</i>	
Walleye	38
<i>golden tomatoes, roasted pepper rouille, basil</i>	
Baked Fish Camp Style Whitefish	34
<i>mashed potato, wilted spinach, herb bread crumb, deauvillaise</i>	
Lake Trout	36
<i>sweet corn succotash, maple glaze, parsley</i>	
Campfire Trout	38
<i>whole head-on rainbow trout, smoked prosciutto, green beans, hazelnut, charred lemon</i>	
Flat Iron Steak	38
<i>charred zucchini, summer squash, spring onion, salsa verde</i>	
Roast Chicken & Fries	34
<i>half roast chicken, hand cut fries, au jus</i>	
<i>sub veg - peas, lettuce, herby butter +3</i>	
Duck Leg Confit	38
<i>mixed charred farm peppers, 'chamoy'</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>	
Midwest Old Fashioned	15
<i>bourbon, aperol, cherry, orange, bitters</i>	
Naked & Famous	15
<i>mezcal, aperol, genepy, lime</i>	
The Last Word	15
<i>gin, L'excuse, luxardo maraschino, lime</i>	
Mile High	15
<i>blueberry bourbon, aperol, lemon, averta</i>	
Clover Club	16
<i>gin, raspberry liqueur, lemon, egg white</i>	
White Linen Martini	16
<i>EK cucumber vodka, elderflower, lemon</i>	
Spritz Italiano NON-ALCOHOLIC	6
<i>De Soi., Los Angeles, CA</i>	

BEER & CIDER

Local's Light	5
<i>Shorts, Elk Rapids, Michigan - 5.2%</i>	
Euchre Pils - Pilsner	4
<i>Arbor Brewing Ypsilanti, Michigan - 5.5%</i>	
Grand Rabbits - Cream Ale	5
<i>Blackrocks Brewery Marquette, Michigan - 5.5%</i>	
Oberon - American Wheat Ale	5
<i>Bell's Brewery, Kalamazoo, Michigan - 5.8%</i>	
Bean Flicker - Coffee Blonde Ale	6
<i>Oddside Brewing, Grand Haven, Michigan - 4.5%</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>	
Tangerine Space Machine - Hazy IPA	5
<i>New Holland Brewing Holland, Michigan - 7%</i>	
M-43 - New England IPA	9
<i>Old Nation Williamston, Michigan - 6.8%</i>	
Midwest Nice - Farmhaus Cider	6
<i>Hudsonville, Michigan - 6.5%</i>	
Crane's Cherry - Cherry Cider	8.5
<i>Crane's Fennville, Michigan - 6.5%</i>	
NON-ALCOHOLIC PILSNER	4
<i>Good Time Brewing Co., New York - less than 0.5%</i>	

HIDDEN GEMS

Tenuta Spinelli 'Artemisia', Pecorino - Italy	12.5/50
Tenuta il Nespolo, Sete Rosso - Piedmont, Italy <i>chilled</i>	15.5/62

SPARKLING, ROSE & ORANGE

The Diver, Brut - CA	13/ 52
Aurora Cellars, Brut Rose- Leelanau, Michigan	14/56
Infinie, Rose - Cotes de Provence, France	12/ 48
Breaking Bread "Marmelade" Orange - California	16.5/66
Daisy "Hazy" Orange - Washington	44
Gulp 'Hablo' Orange - La Mancha, Spain	50
de Chanteleusier Bourgueil- Rose, Loire, France	52
Victoria Rosato Frizzante - Sicily, Italy	56
De Soi Rose NON-ALCOHOLIC- CA	6

WHITE

Zacharias, Assyrtiko - Peloponnese, Greece	11/44
Santadi Villa Solais, Vermentino de Sardenga - Italy	12/48
Les Grenettes, Sauvignon Blanc - Loire, France	12.5/50
Verterra, Chardonnay - Leelanau, Michigan	16/64
Delsol, Picpoul de Pinet - Languedoc, France	30
Rechsteiner, Pinot Grigio- Italy	42
Vera, Vinho Verde - Portugal	44
Gruner, Veltliner - Austria (Litre)	46
Three Brooms, Sauvignon Blanc - Marlborough, NZ	56
Ottella Lugana, Trebbiano - Italy	60
Von Hovel 'Saar' Riesling Kabinett - Mosel, Germany	70
Joseph Drouhin, Chardonnay - Burgundy, France	76

RED

Painted Fields, Cabernet Sauvignon - California	16/64
Kermit Lynch, Cotes du Rhone - Rhone Valley, France	14/56
In Sheeps Clothing, Pinot Noir - Columbia Valley, Oregon	14.5/58
Domaine de Roche Guillon, Gamay - Beaujolais France	13/52
Crocus 'L'Atelier', Malbec de Cahors - France	14.5/58
Artuke, Rioja - Spain	52
Terredora di Paola, Aglianico - Campania, Italy	58
Fuga, Cabernet, Puglia, Italy	60
Bloodroot, Undertow Red Blend - Sonoma, CA	64
Illah, Cuvee Miette Pinot Noir - Willamette Valley	64
Cantina Furlani 'Maddie', Schiava - Italy <i>chilled</i>	64
Eric Trexier 'ChatFou', Cotes du Rhone-Rhone Valley, France	84

MICHIGAN

Mawby "Us" Sparkling Brut - Suttons Bay	13.5/54
Left Foot Charley, Pinot Blanc - Traverse City	56
Bel Lago, Pinot Grigio - Leelanau Peninsula	60

WINE

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



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