

COFFEE & TEA

Cup of Drip Coffee <i>Stovetop Roasters</i>	4.25
Bottomless Coffee <i>Stovetop Roasters</i>	7.50
Espresso <i>Morningsong</i>	3.75
Americano	4.00
Cortado	4.00
Cappuccino	4.75
Cafe Latte	5.00
<i>mocha, vanilla, caramel, miel or seasonal, + \$0.75</i>	
Chai Latte	5.00
London Fog	5.00
Matcha Latte	6.50
Hot Chocolate	5.00
Iced Tea <i>peach noir</i>	4.50
Cold Brew Coffee	4.25
Rare Tea Cellars	4.50
<i>(regal earl grey, vanilla bourbon chai, vanilla roobios, sunshine ginger turmeric, lemongrass rose, passion fruit green, english breakfast, mint heritage, chamomile)</i>	
<i>extra rare jasmine</i>	+\$0.50
<i>substitute oat or coconut milk</i>	+\$0.75

BEVERAGES

Glass Bottle Coca Cola	4.00
Wisco Cherry Soda	4.00
Leelanau Cherry Arnold Palmer	4.00
Orange Juice	4.50
Apple Juice	4.00
Milk	3.00
Chocolate Milk	3.25

Local Vendors

We use local and responsibly-sourced products, including heirloom produce from our own nearby farm Starflower, our partners:

Crisp Country Acres	Doodles Sugarbush
Visser Farms	Morningsong Coffee
Forest Ridge	Roasters
Mackinaw Straights Fish Co.	Stovetop Roasters
Pleasant Hill	Deboer Bakery
Cosgrove Orchards	Gold Coast Farm
Nantuckett Bread	Shady Side Farm
Evergreen Lane	
Vertical Paradise	



BEER & CIDER

Arbor Brewing <i>Euchre, Pilsner, Ypsilanti, MI 5.5%</i>	4
Bell's <i>Two Hearted, American IPA, Kalamazoo, MI 7%</i>	5
Blackrocks <i>Grand Rabbits, Cream Ale, Marquette, MI 5.5%</i>	5
Ore Dock Brewing <i>Porter, Marquette, MI 5.6%</i>	5
Old Nation <i>M43, New England IPA, MI 6.8%</i>	9
Farm Club <i>Pale Ale, MI 6.2%</i>	8
Pampered Moose <i>Amber Ale, Zeeland, MI 5%</i>	4
Tandem <i>Green Man, Semi-Dry Cider, MI 5%</i>	8
Farmhaus Cider Co <i>Midwest Nice, Hudsonville, MI 6.5%</i>	6
Farmhaus Cider Co <i>Sweater Weather Hudsonville, MI 6.5%</i>	6
Crane's <i>Cherry Cider, Fennville, MI 6.5%</i>	8.5

WINE

Domaine Fontaine Gris de Gris Rose <i>France</i>	13.5 54
Daisy "Hazy" Orange <i>Washington</i>	11 44
Les Grennetes, Sauvignon Blanc <i>France</i>	12.5 50
Bezel "Cakebread", Chardonnay <i>California</i>	15 60
Cotes du Rhone Villages <i>France</i>	14 56
Method, Cabernet Sauvignon <i>California</i>	13 52
Folktale, Pinot Noir <i>California</i>	15 60

BUBBLES & BUBBLES

Borgo Maragliano Brut <i>Italy</i>	12 48
notteROSA Sparkling Brut Rose <i>Italy</i>	12 48
Mimosa	13
<i>brut chardonnay, orange juice</i>	
Garden Spritz	13
<i>Sparkling Wine, orange peel biters, cinnamon</i>	
Classic Spritz	11
<i>borgo maragliano brut + choice of aperol, campari, contratto, or hugo</i>	
Blushing Mimosa	13
<i>avinyo petillant, cranberry cordial</i>	

COCKTAILS

*Bloody Mary	12
<i>choice of vodka, gin, mezcal, or tequila, house bloody mix, pickled garnish</i>	
*Rhubarb Daiquiri	14
<i>spiced rum, rhubarb shrub, lime</i>	
Morning Buzz	14
<i>bourbon, cold brew, turbinado, orange bitters</i>	
Gin & Jam	12
<i>gin, lemon, turbinado, seasonal jam</i>	
French Blonde	14
<i>gin, lillet blanc, grapefruit, elderflower, lemon</i>	

*available as a mocktail



HOURS

Monday 8am – 3pm

Tuesday Closed

Wednesday 8am – 3pm

Thursday–Sunday 8am – 9pm

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

info@pennyroyalprovisions.com

PASTRIES

*pastries are baked daily and may sell out-
please ask your server for availability. *pre-orders are
encouraged**

Plain Croissant	5
Chocolate Croissant	6
Cheese Danish	5
Raspberry & Cheese Danish	7
Cherry Almond Scone	5
Cinnamon Roll <i>croissant dough, cream cheese frosting</i>	6
Blueberry Muffin	4
Lemon Poppyseed Muffin	4
Cranberry Orange Walnut(GF)	4
Coffee Cake Donut <i>(sat & sun)</i>	4
Quiche Florentine <i>with spinach, feta and onion jam</i>	9.5
Cookies	3.50
Valentines cookies, please ask your server for availability	
Specialty Pastries	7
ham and cheese, apple butter and gruyere	
sausage & maple,	
xuixo(fri),	
lemon meringue(sat),	
pistachio(sun)	
almond (mon),	
hot chocolate cruffin (sat & sun)	

BREAKFAST SANDWICHES

Seared Croissant <i>with seasonal jam and butter</i>	8
Croissant, Egg, and Cheese	10
hooked cheddar, folded egg, house made croissant	
<i>add bacon jam +\$2 or add bacon +\$4</i>	
Croissant Monte Cristo	12
ham, swiss, raspberry jam, honey mustard, powdered sugar	
Sausage, Egg & Cheese on Brioche Bun	12
folded egg, sausage, white cheddar, maple mayo	
Smoked Whitefish Croissant	15
whitefish salad, dressed greens, b&b pickles, soft boiled egg	
<i>add a side of breakfast potatoes to any sandwich +\$4</i>	

All items are made-to-order.

Please note that no substitutions are available at this time.

Kindly allow time for us to individually prepare your food.

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

PENNYROYAL FAVORITES

The Standard	14
2 eggs, toast*, breakfast potatoes	
The Deluxe	18
2 eggs, toast*, breakfast potatoes, bacon	
Penny Breakfast	20
2 eggs, toast*, 2 sausage links, baked beans, roasted mushrooms	
*sub gluten-free johnnycakes +4	
Cheese Omelette	16
cheddar cheese, petite salad, choice of toast*	
Smoked Whitefish Crepe	20
buckwheat crepe, soft scramble, smoked whitefish, hollandaise, petite salad	
Smoked Fish Platter	20
smoked whitefish, soft boiled egg, chevre, pickled things, rye	
Sunny Start	16
puy lentils, yogurt, chili crisp, mustard greens, 2 fried sunny eggs	

SKILLETS

Frittata	16
broccoli, pickled peppers, pimento cheese, potato, egg	
'Twice Baked Potato' Bird's Nest Hash	18
shredded potato, bacon, onion, scallions, cheddar cheese, sour cream, and 2 over-medium eggs,	

PANCAKES

Johnnycakes GF	18
corn cakes, 2 eggs, bacon, maple butter, Doodles maple syrup	
Michigan Blueberry Pancakes	16
triple stack with Doodles maple syrup, organic Pleasant Hill Farm blueberries	
Dutch Baby	14
souffle pancake with powdered sugar and Doodles maple syrup	
add seasonal fruit compote +\$3	
add extra Doodles maple syrup +\$1	

A la carte

Fried Egg	3
Toast <i>sourdough, rye, whole wheat, muesli</i>	4
Bacon, Nueske's (3)	7
Sausage Links, Forest Ridge Farm (2)	7
Breakfast Potatoes	4
Hashbrowns (2)	4
Plain Pancakes (1) or (3)	7 12
Single Blueberry Pancake	7
Side Johnnycakes (3) GF	10
Fries	4 7
Side of Greens	5

SOUPS

Tomato Fennel Bisque <i>with croutons</i>	5 9
Split Pea & Ham	5 9
<i>add a baguette to any soup +3</i>	

SALADS

Shaved Vegetable Salad	8 15
pickled fennel and carrots, sunflower seeds, shaved radish, lemon vinaigrette, on farm lettuces	
Beet Salad	10 18
roasted beets, pickled red onion, buffalo mozzarella, pistachios, pistachio pesto, balsamic vinaigrette, on farm lettuces	
Smoked Fish 'Caesar'	20
smoked whitefish, soft boiled egg, pickled fennel, croutons, parmigiano, anchovy, caesar dressing on farm lettuces	
<i>add a soft boiled egg +3, turkey +7, ham +7, bacon +5, or smoked whitefish +8</i>	

SANDWICHES

1/2 Sandwich Combo	15
choice of half sandwich* + tomato soup, - OR SUB fries, chips, or side greens (*Penny Grilled Cheese Combo \$12*)	
Penny Grilled Cheese	10
hook white cheddar, gruyere, and onion jam on sourdough <i>add mushrooms or bacon +\$4</i>	
Turkey Sandwich	16
house roasted turkey, cranberry, brie, arugula, on ciabatta	
Ham & Cheese	15
smoking goose ham, gouda, apple mustard, herb mayo and farm lettuces on whole wheat	
Whitefish Melt	16.50
pickled peppers, swiss, smoked whitefish salad on rye	
The 'Greek'	15
spinach, feta, roasted red peppers, provolone, on sesame sour	

& ETC.

Ploughman's Lunch	20
baguette, ham, cheese, salami, pickles, soft boiled egg, mustard	
Smash Burger	17
michigan craft beef, special sauce, charred onion, mclures pickles, hook cheddar, house brioche & hand cut fries	
Poutine	10 16
house fries, cheese curds & gravy <i>add a fried egg +3</i>	