

COFFEE & TEA

Cup of Drip Coffee <i>Stovetop Roasters</i>	3.75
Bottomless Coffee <i>Stovetop Roasters</i>	7
Espresso <i>Stovetop Roasters</i>	3.25
Americano	3.75
Cortado	3.75
Cappuccino	4.25
Cafe Latte	4.50
<i>mocha, vanilla, caramel, miel or seasonal, + \$0.75</i>	
Chai Latte	4.50
London Fog	4.50
Matcha Latte	6
Hot Chocolate	4
Iced Tea	4
Rare Tea Cellars	4

regal earl grey, vanilla bourbon chai, vanilla roobios, sunshine ginger turmeric, lemongrass rose, passion fruit green, herbal citrus, english breakfast, mint heritage, chamomile

extra rare jasmine +\$0.50

substitute oat or coconut milk +\$0.75

BEVERAGES

Glass Bottle Coca-Cola	4.00
Wisco Cherry Soda	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
 Visser Farms
 Forest Ridge
 Mackinaw Straights Fish Co.
 Pleasant Hill
 Cosgrove Orchards
 Nantuckett Bread
 Evergreen Lane

BEER & CIDER

Arbor Brewing <i>Euchre, Pilsner, Ypsilanti, MI 5.5%</i>	4
Bell's <i>Two Hearted, IPA, Kalamazoo, MI 7%</i>	5
New Holland <i>Dragon's Milk, Barrel Aged Stout, MI 11%</i>	11
Blackrocks <i>Grandrabbits, Cream Ale, Marquette, MI 5.5%</i>	5
Old Nation <i>M43, New England IPA, MI 6.8%</i>	9
Pampered Moose <i>Amber Ale, Zeeland, MI 5%</i>	4
Waypost <i>Sea Salt Stout, Fennville, MI 5.1%</i>	8
Waypost <i>Fleur De Sel Gose, Fennville, MI 5.1%</i>	8
Tandem <i>Green Man, Semi-Dry Cider, MI 5%</i>	8
Farmhaus Cider Co <i>Midwest Nice, Huddonsville, 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>	12 48
Gulp, Halo Orange <i>Spain</i>	12.5 67
Les Grennetes, Sauvignon Blanc <i>France</i>	11 44
St.Rey, Chenin Blanc <i>California</i>	13.5 54
Talmard, Chardonnay <i>France</i>	15 60
Cotes du Rhone Villages <i>France</i>	14 56
Method, Cabernet Sauvignon <i>California</i>	13 52

BUBBLES & BUBBLES

Borgo Maragliano Brut <i>Italy</i>	12 48
notteROSA Sparkling Brut Rose <i>Italy</i>	12 48
Mimosa	13
brut chardonnay, orange juice	
Classic Spritz	11
Borgo Maragliano Brut + choice of aperol, campari or contratto	

COCKTAILS

*Bloody Mary	12
vodka or gin, house bloody mix, pickled garnish	
Morning Buzz (Chilled)	14
bourbon, cold brew, turbinado, orange bitters	
*Lavender Bee's Knees	13
gin, lavender, lemon, egg white	
*Gin & Jam	11
gin, lemon, turbinado, seasonal jam	
*Rhubarb Daiquiri	13
spiced rum, rhubarb shrub, lime	
<i>*available as a mocktail</i>	

PENNYROYAL

CAFE & PROVISIONS



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 or Specialty Danish	5 7
Cherry Almond Scone	5
Cinnamon Roll <i>croissant dough base, cream cheese frosting</i>	6
Blueberry Muffin	4
Lemon Poppyseed Muffin.....	4
Cranberry Orange Muffin (GF)	4
Quiche Florentine <i>with spinach, feta and onion jam</i>	9.5
Cookies	3.50
chocolate chip & hazelnut,	
maple sugar cookie,	
lavender shortbread,	
oatmeal cream pie (GF)	
Specialty Pastries	7
ham & cheese,	
sausage & maple,	
almond(<i>thurs</i>),	
xuixo(<i>fri</i>),	
carrot cake (<i>sat</i>),	
pistachio(<i>sun</i>)	
cruffin (<i>sat&sun</i>)	
Donuts: coffee cake, chocolate eclairs (<i>sat&sun</i>).....	4

BREAKFAST SANDWICHES

Seared Croissant <i>with seasonal jam and butter</i>	8
Croissant, Egg, and Cheese	9
hooks 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	11
folded egg, sausage, white cheddar, maple mayo	
Baked Veggie Croissant Sandwich	12
rosated mushroom, herb chevre, onion jam, baked egg	
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	12
2 eggs, toast*, breakfast potatoes	
The Deluxe	16
2 eggs, toast*, breakfast potatoes, bacon	
<i>*sub gluten-free johnnycakes +3</i>	
Penny Breakfast	18
2 eggs, toast*, 2 sausage link, beans, roasted mushrooms	
Smoked Fish Platter	18
smoked whitefish, soft boiled egg, chevre, pickled things, rye	
Cheese Omelette	15
cheddar cheese, petite salad, choice of toast*	
Smoked Trout Crepe	20
smoked trout, scrambled eggs, crepe, hollandaise, petit salad	

SKILLETS

Frittata	16
spring greens, ramps, feta, potato, egg	
'Twice Baked Potato' Bird's Nest Hash	16
shredded potato, bacon, onion, scallions, cheddar cheese, sour cream, and 2 over-medium eggs,	
Biscuits & Gravy	16
sausage gravy, poblanos, house made biscuits, fried egg	

PANCAKES

Johnnycakes <i>GF</i>	16
corn cakes, 2 eggs, bacon, maple butter, Doodles maple syrup	
Michigan Blueberry Pancakes	15
triple stack with Doodles maple syrup, organic Pleasant Hill Farm blueberries	
Dutch Baby	12
souffle pancake with powdered sugar and Doodles maple syrup	
<i>add seasonal fruit compote +\$2</i>	
<i>add extra Doodles maple syrup +\$1</i>	

à la carte

Fried Egg	2
Toast <i>sourdough, rye, whole wheat</i>	4
Bacon, Nueske's (3)	6.50
Sausage Links, Forest Ridge Farm (2)	6.50
Breakfast Potatoes	4
Hashbrowns (2)	4
Plain Pancakes (1) or (3)	7 12
Single Blueberry Pancake	7
Side Johnnycakes (3) <i>GF</i>	9
Fries	4 7
Side of Greens	4

SOUPS

Tomato Fennel Bisque	5 9
Split Pea & Ham <i>carrot, ham, onion, split and english peas</i>	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 Whitefish Salad	20
smoked whitefish, soft boiled egg, crispy potato, marinated onion, cornichon, dijon vinagrette, on bibb lettuce	
<i>add a soft boiled egg +2, 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	
<i>(*Penny Grilled Cheese Combo \$12*)</i>	
Penny Grilled Cheese	10
hooks white cheddar, gruyere, and onion jam on sourdough	
<i>add mushrooms or bacon +\$4</i>	
Turkey & Brie	16
house roasted turkey, pepper jelly, brie, greens, 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	
Garden Sandwich	15
squash hummus, feta, beets, radish, carrot, fennel, spinach on house focaccia	

& ETC.

Ploughman's Lunch	20
baguette, ham, cheese, pate, pickles, soft boiled egg, mustard	
Smash Burger	16
michigan craft beef, special sauce, charred onion, mclures pickles, hooks cheddar, house brioche & hand cut fries	
Poutine	10 16
house fries, cheese curds & gravy	
<i>add a fried egg +2</i>	