

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, strawberry caramel latte+ \$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

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

<i>extra rare jasmine</i>	+\$0.50
<i>substitute oat, almond, 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	

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

BEER & CIDER

Arbor Brewing <i>Euchre, Pilsner, Ypsilanti, MI 5.5%</i>	4
Shorts <i>Local's Light, American Lager, Elk Rapids, MI 5.2%</i>	5
Bell's <i>Two Hearted, American IPA, Kalamazoo, MI 7%</i>	5
Bell's <i>Oberon Kalamazoo, MI 5.8%</i>	5
Blackrocks <i>Grand Rabbits, Cream Ale, Marquette, MI 5.5%</i>	5
Oddside <i>Bean Flicker, Coffee Blonde Ale, Grand Haven, MI 4.5%</i>	6
Old Nation <i>M43, New England IPA, MI 6.8%</i>	9
Tangerine Space Machine <i>Holland, MI 6.8%</i>	5
Farm Club <i>Pale Ale, MI 6.2%</i>	8
Farmhaus Cider <i>Midwest Nice, Hudsonville MI 6.6%</i>	6
Crane's <i>Cherry Cider, Fennville, MI 6.5%</i>	8.5
NON-ALCOHOLIC PILSNER, <i>Good Time Brewing Co, NY 0.5%</i>	4

WINE

Infinie, <i>Rose France</i>	12 48
Breaking Bread, <i>'Marmelade' Orange California</i>	16.5 66
Les Grennetes, <i>Sauvignon Blanc France</i>	12.5 50
Verterra, <i>Chardonnay Michigan</i>	16 64
Cotes du Rhone <i>Villages France</i>	14 56
Painted Fields <i>Cabernet California</i>	16 64
Prisma, <i>Pinot Noir Chile</i>	12 48
De Soi <i>NON-ALCOHOLIC</i>	6
<i>Tres Rose</i>	

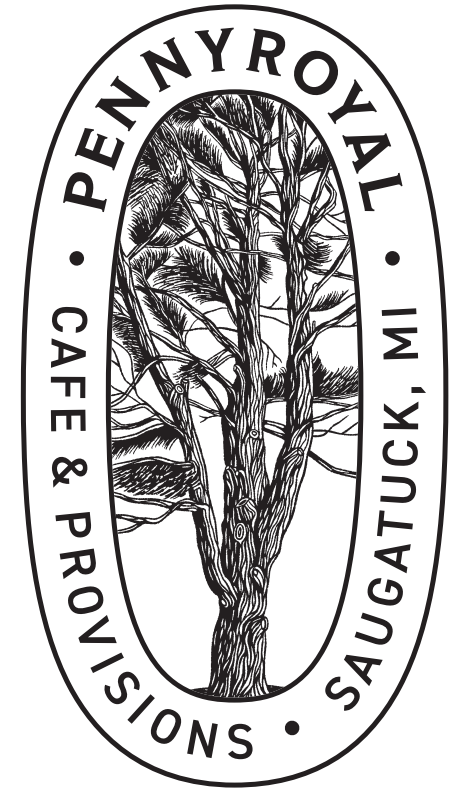
BUBBLES & BUBBLES

Borgo Maragliano Brut <i>Italy</i>	12 48
The Diver Brut <i>California</i>	13 52
Aurora Rose Brut <i>Michigan</i>	14 56
Mimosa	13
<i>brut chardonnay, orange juice</i>	
Garden Spritz	13
<i>sparkling wine, orange peel bitters, cinnamon</i>	
Classic Spritz	12
<i>borgo maragliano brut + choice of aperol, campari, contratto, or hugo</i>	

COCKTAILS

*Bloody Mary	12
<i>choice of vodka, spicy 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>	
Paper Plane	14
<i>bourbon, aperol, lemon, montenegro</i>	
The Strawberry Patch	15
<i>chamberyzette aperitif, strawberry hibiscus, lemon, soda</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
Rhubarb Crumble Muffin	4
Cranberry Orange Walnut Muffin <i>(GF)</i>	4
Coffee Cake Donut <i>(sat & sun)</i>	4
Quiche Florentine <i>with spinach, feta and onion (sat & sun)</i>	9.5
Cookies	3.00-3.50
chocolate chip hazelnut	
brown butter, brown sugar	
peanut butter and jelly swirl	
lavender lemon shortbread with buttercream center	
maple oatmeal cream pie <i>(GF)</i>	
Specialty Pastries	7
ham and cheese, apple butter and gruyere <i>(sat & sun)</i> ,	
sausage & maple <i>(sat & sun)</i> ,	
xuixo <i>(fri)</i> ,	
strawberries & cream <i>(sat)</i> ,	
pistachio <i>(sun)</i>	
almond <i>(mon)</i> ,	
hot chocolate cruffin <i>(sat & sun)</i> boston cream <i>(sat & sun)</i>	

BREAKFAST SANDWICHES

Seared Croissant <i>with seasonal jam and butter</i>	8
Croissant, Egg, and Cheese	10
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	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>	

* 1 check requested for parties of 7 or more

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

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	
<i>*sub gluten-free johnnycakes +4</i>	
Cheese Omelette	16
cheddar cheese, petite salad, choice of toast*	
Smoked Fish Platter	20
smoked whitefish, soft boiled egg, chevre, pickled things, rye	
Yogurt & Granola	14
yogurt, seasonal fruit	

SKILLETS

Frittata <i>GF</i>	16
italian broccoli, roasted tomato, ricotta cheese, potato, egg	
'Twice Baked Potato' Bird's Nest Hash <i>GF</i>	18
shredded potato, bacon, onion, scallions, cheddar cheese, sour cream, and 2 over-medium eggs,	

PANCAKES

Johnnycakes <i>GF</i>	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	
<i>add seasonal fruit compote +\$3</i>	
<i>add extra Doodles maple syrup +\$1</i>	

A la carte

Fried Egg	3
Toast <i>sourdough, rye, whole wheat, muesli</i>	4
Bacon, Nueske's (3)	7.5
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) <i>GF</i>	10
Fries	4 7
Side of Greens	5
Side of Fruit	6.5

SOUPS

Tomato Fennel Bisque <i>with croutons</i>	5 9
Chilled Beet & Cucumber <i>buttermilk, dill</i>	5 9

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	
Asparagus Cobb Salad.....	20
asparagus, tomatoes, radish, soft boiled egg, bacon, bleu cheese, dijon vinaigrette, on farm lettuces	

add a soft boiled egg +3, turkey +7, ham +7, bacon +6, or smoked whitefish +8

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 Sandwich Club	16.50
house roasted turkey, cucumber, red onion, arugula, cheddar, 'rampch', on multigrain	
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 Garden Gnome	15
golden beet tzatiki, toum, radish, fennel, carrot, cucumber, lettuce on ciabatta	

& 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, hooks cheddar, house brioche & hand cut fries	
Poutine	10 16
house fries, cheese curds & gravy	
<i>add a fried egg +3</i>	