



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 add a fried egg +2</i>	

SOUPS

Tomato Fennel Soup	5/9
<i>tomato fennel bisque, croutons</i>	
Chicken Lemon Orzo	5/9

GARDEN

Onion Tart	15
<i>charred onion, puff pastry, herb chevre, petit salad</i>	
Maple Roasted Baby Carrots	12
<i>braised baby carrots, maple crunch, poppyseed vinaigrette</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>	
White Rabbit	18
<i>spinach, oranges, carrots, cottage cheese, walnuts, sunflower seeds, dried blueberries, poppyseed 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>	
Perch Dinner	28
<i>breaded perch, remoulade, hand cut fries, lemon, tartar</i>	

SEASONAL MAINS

Agnolotti	28
<i>housemade roasted mushroom, ricotta and pea pasta, mushroom brodo, 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>	
Duck Leg Confit	34
<i>charred cabbage, maple chili crisp</i>	
Sussex Steak	30
<i>pub steak, parsnip mashed potato, mushroom gravy</i>	
Roast Chicken & Fries	34

* 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 * <i>gin, lavender, lemon, egg white</i>	14
Rhubarb Daiquiri * <i>spiced rum, rhubarb shrub, lime</i>	14
Alpine Margarita <i>tequila, amaro braulio, cointreau, lime</i>	15
The Last Word <i>gin, L'excuse, luxardo maraschino, lime</i>	15
Lemon Drop <i>citrus vodka, lemon, orange, vanilla</i>	15
Whiskey Sour <i>bourbon, rye, lemon, simple, egg white</i>	16
Boulevardier <i>rye whiskey, sweet vermouth, campari</i>	15
Clover Club <i>gin, raspberry, lemon, egg white</i>	16

BEER & CIDER

Euchre Pils - Pilsner <i>Arbor Brewing Ypsilanti, Michigan - 5.5%</i>	4
Oberon - American Wheat Ale <i>Bell's Brewery Kalamazoo, Michigan - 5.8%</i>	5
Pampered Moose - Amber Ale <i>Tripleroot Zeeland, Michigan-5%</i>	4
Grand Rabbits - Cream Ale <i>Blackrocks Brewery Marquette, Michigan - 5.5%</i>	5
Farm Club - Pale Ale <i>Farm Club Traverse City, Michigan - 6.2%</i>	8
Two Hearted - American IPA <i>Bell's Brewery Kalamazoo, Michigan - 7%</i>	5
M-43 - New England IPA <i>Old Nation Williamston, Michigan - 6.8%</i>	9
Midwest Nice - Apple Cider <i>Farmhaus Cider Co Hudsonville, Michigan - 6.5%</i>	6
Crane's Cherry - Cherry Cider <i>Crane's Fennville, Michigan - 6.5%</i>	8.5
NON-ALCOHOLIC PILSNER <i>Good Time Brewing Co., New York - less than 0.5%</i>	4

HIDDEN GEMS

Can Feixes, White Blend, Penedes, Spain	13.5/54
Luzador, Garnacha/Tempranillo Navarra, Spain	15/60

SPARKLING, ROSE & ORANGE

Uvala Ancestral, Xarel-Lo - Catalunya, Spain	14/ 56
Notte Rosa, Sparkling Rose - Modena, Italy	12/ 48
Domaine De Fontsaite Gris de Gris Rose - France	13.5/54
Daisy "Hazy" Orange - Washington	11/44
Avinyo Petillant, White Blend - Penedes, Spain	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 Sec - France	12/48
Les Grenettes, Sauvignon Blanc - France	12.5/50
Os Dunares Albarino - Rias Biaxas, Spain	16/64
Bezel "Cakebread" Chardonnay - San Luis Obispo, CA	15/60
Delsol, Picpoul de Pinet - Languedoc, France	30
St. Rey, Chenin Blanc - Clarksburg, CA	54
Val Des Rois, Cotes du Rhone - France	56
Tapi Sauvignon Blanc - New Zealand	56
Limestone Hill, Chardonnay - South Africa	68
Gruner, Veltliner - Austria (Litre)	46
Jasci, Trebbiano - Abruzzo, Italy	48
Joseph Drouhin, Chardonnay - Burgundy, France	76
Talley, Chardonnay - Central Coast, CA	88

WINE

RED

Clos des Fous Mr. Chile, Cinsault - Santiago, Chile	12.5/50
Prisma, Pinot Noir - Casablanca Valley, Chile	12/48
Comtesse Marion, Cabernet Sauvignon - France	10.5/42
Cotes du Rhone, Kermit Lynch - Rhone Valley, France	14/56
Vai, Lambrusco - Italy	40
Planet Oregon, Pinot Noir - Willamette Valley	56
Bloodroot, Undertow Red Blend - Sonoma, CA	64
IlIahe, Cuvee Miette Pinot Noir - Willamette Valley	64
Terredora di Paola, Aglianico - Campania, Italy	58

MICHIGAN

Mawby "Us" Sparkling Brut - Suttons Bay	13.5/54
Left Foot Charley, Pinot Blanc - Traverse City	56
Big Little Mix Tape, White Blend - Leelanau	56
Marland, Rose - Fennville	60



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

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