

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
Rare Tea Cellars	4.50

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
Leelanau Cherry Arnold Palmer	4.00
Orange Juice	4.50
Lemonade	4.00
Apple Juice	4.00
Michigan Apple Cider (hot or cold)	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, American IPA, Kalamazoo, MI 7%</i>	5
Bell's <i>Oberon, Citrus Wheat, Kalamazoo, MI 6.3%</i>	5
New Holland <i>Tangerine Space Machine, Hazy IPA, MI 6.8%</i>	5
Blackrocks <i>Grandrabbits, Cream Ale, Marquette, MI 5.5%</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, 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, Hablo Orange <i>Spain</i>	12.5 50
Les Grennetes, Sauvignon Blanc <i>France</i>	11 44
St.Rey, Chenin Blanc <i>California</i>	13.5 54
Joseph Drouhin, Chardonnay <i>France</i>	16.50 66
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 vhardonnay, orange juice	
Classic Spritz	11
borgo maragliano brut + choice of aperol, campari, contratto, or hugo	
Peach Bellini	13
avinyo petillant, peach puree	
Death in the Afternoon	14
brut chardonnay, Absinthe	

COCKTAILS

*Bloody Mary	12
vodka or gin, house bloody mix, pickled garnish	
Morning Buzz	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	
Michelada	10
house michelada mix, orange, Euchre Pils, lime, salted rim	

**available as a mocktail*

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, cream cheese frosting</i>	6
Blueberry Muffin	4
Lemon Zucchini Muffin	4
Jalepeno Cheddar Corn (GF)	4
Quiche Florentine <i>with spinach, feta and onion jam</i>	9.5
Cookies	3.50
chocolate chip & hazelnut	
cosmic brownie cookie	
nutter butter	
oatmeal cream pie (GF)	
Specialty Pastries	7
ham and cheese, apple butter and gruyere	
sausage & maple,	
xuixo(<i>fri</i>),	
peach pie(<i>sat</i>),	
pistachio(<i>sun</i>)	
almond (<i>mon</i>),	
hot chocolate cruffin (<i>sat&sun</i>)	
Donuts: coffee cake, chocolate éclair (<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	
Veggie Breakfast Sandwich	12
tomato, marinated zucchini, herb chevre, baked egg on brioche	
Smoked Whitefish Croissant	15
whitefish salad, dressed greens, b&b pickles, soft boiled egg	

add a side of breakfast potatoes to any sandwich +\$4

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 links, baked 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*	
Farmer's Scramble	16
soft-scrambled eggs, zucchini, summer squash, red onion, tomato,	
white cheddar, potatoes, choice of toast*	
Yogurt & Granola	14
house-made granola with sunflower seeds, seasonal fruit and yogurt	

SKILLETS

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

PANCAKES

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

à la carte

Fried Egg	2
Toast <i>sourdough, rye, whole wheat, muesli</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) GF	9
Fries	4 7
Side of Greens	4
Side of Seasonal Fruit <i>with local honey</i>	6

SOUPS

Tomato Fennel Bisque <i>with croutons</i>	5 9
Corn and Poblano Chowder	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 'Nicoise'	20
smoked whitefish, soft boiled egg, tomato, green beans, marinat-	
ed potato, olives, dijon vinaigrette, on farm lettuces	
Corn Cobb Salad	20
charred corn, tomato, bacon, scallion, blue cheese, rampch on	
farm lettuces	

add a soft boiled egg +2, turkey +7, ham +7, bacon +5, 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	16
house roasted turkey, ceasar, kale, tomato, red pesto, asiago,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	
Tomato & Mozzarella	15
house foccacia, tomato, pesto, kale, balsamic red onion	

& ETC.

Ploughman's Lunch	20
baguette, ham, cheese, salami, 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>	