

COFFEE & TEA

Cup of Drip Coffee <i>local selection</i>	3.50
Bottomless Diner Coffee <i>local selection</i>	7
Pour Over	4.50
Espresso <i>local selection</i>	3
Americano	3.50
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	3.50
House Cold Brew	3.50
Orange Juice	4.50
Apple Juice	4.50
Rare Tea Cellars	4

regal earl grey, vanilla bourbon chai, vanilla roobios,
sunshine ginger turmeric, lemongrass rose, passion fruit



Local Vendors

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

Our menu is a celebration of those
ingredients, familiar but fresh, and includes
something for everyone.

Cherry Capital Foods	Morningsong Coffee
Crane Dance Farm	Mud Lake Farm
Crisp Country Acres	Pleasant Hill Blueberry Farm
Evergreen Lane Farm	Rare Tea Cellar
Field & Fire	Starflower Farm
Forage and Foster	Visser Farms

WINE, BEER & CIDER

Arte Latino Cava, <i>Spain</i>	7 35
notteROSA Sparkling Brut Rose <i>Italy</i>	9 45
Avinyo Petillant White Blend <i>Spain</i>	10 50
Normand Bourgogne Chardonnay <i>France</i>	16 80
Vina Esmeralda Muscat <i>Spain</i>	13 64
HouChart Cotes De Provence Rose <i>France</i>	12 60
Les Grennettes Sauvignon Blanc <i>France</i>	11 55
Chateau Gigognan Cotes Du Rhone <i>France</i>	14 70
Ancient Peaks Cabernet Sauvignon <i>California</i>	14 70
Cooper Hill Pinot Noir <i>Oregon</i>	14 70
Obalo San Rogue Rioja <i>Spain</i>	11 55
Bell's Two Hearted, IPA, Kalamazoo, MI 7%	4.5
Bell's Oberon, Wheat Ale, Kalamazoo, MI 5.8%	4.5
New Holland Dragon's Milk, Barrel Aged Stout, MI 11%	11
Tripleroot Eighteen 99, Hefeweizen, Zeeland, MI 5%	5
Old Nation, M43, New England IPA, MI 6.8%	9
Tandem Green Man, Cider, MI 5%	8
Farmhaus Cider Co Midwest Nice, Cider, MI 6.5%	6
Crane's Cherry cider, Fennville, MI 6.5%	8.5
Arbor Brewing Euchre, Pilsner, Ypsilanti, MI 5.5%	4
Waypost Saison, Fennville, MI 5.1%	7.5
Waypost Seasalt Stout, Fennville, MI 5.1%	7.5

COCKTAILS

Bloody Mary	12
vodka or gin, house bloody mix, pickled garnish	
Mimosa	9
arte latino cava, orange juice make it a Blushing Mimosa: and add cherry liqueur, +\$1	
Penny Royale	9
arte latino cava, housemade cassis syrup	
Garibaldi	9
orange juice, contratto, campari, orange wheel,	
Morning Buzz (Chilled)	11
bourbon, cold brew, turbinado, orange bitters	
Bees Knees	11
gin, chamomile honey, lemon, egg whites	
Gin & Jam	10
gin, lemon, turbinado, seasonal jam	
Rhubarb Daiquiri	13
spiced rum, rhubarb shrub, lime	

PENNYROYAL

CAFE &
PROVISIONS



HOURS

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

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

info@pennyroyalprovisions.com

BREAKFAST

please ask your server about daily selections

Plain Croissant	4
Chocolate Croissant	5
Cheese Danish	4.50
Blueberry Muffin	3.75
Chocolate Espresso Muffin	3.75
Corn Muffin <i>GF</i>	3.25
Cherry Almond Scone	5
Quiche Lorraine Bacon, Leeks & Gruyère	7
Cinnamon Roll	5
Spinach Croissant	5
Ham & Cheese Croissant	6
Almond Croissant	5.5
Pistachio Croissant	6
Cookies	3.0-3.50
house chocolate chip (contains nuts), brown sugar cookie, daisy linzer cookie, <i>GF</i> lemon almond	

à la carte

Fried Egg	2
Toast sourdough, rye, multi-grain, whole wheat	3
Bacon	5.5
Breakfast Potatoes	3
Single Blueberry Pancake	7
Side Johnnycakes (3) <i>GF</i>	8
Mayacoba baked beans	7

BREAKFAST SANDWICHES

Croissant, Bacon, Egg, & Cheese 2.0	10
bacon jam, cheddar, folded egg, house made croissant	
Croissant Monte Cristo	10
ham, swiss, raspberry jam, honey mustard	
Sausage Egg & Cheese on Brioche Bun	10
giardiniera, pepperjack, chili mayo, fried egg	
Smoked Whitefish Croissant	15
whitefish salad, dressed greens, pickles, soft boiled egg	

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	10
2 eggs, toast, breakfast potatoes	
The Deluxe	15
2 eggs, toast, breakfast potatoes, bacon	
*sub johnnycakes for toast +\$2	
Penny Breakfast	16
2 eggs, toast, sausage, beans, roasted mushrooms	
Smoked Fish Platter	16
smoked whitefish, soft boiled egg, chevre, pickled things, rye	
Cheese Omelette	12
cheddar cheese, petite salad, choice of toast	
Spring Frittata	15
asparagus, ramps, potato, spinach, chevre, egg	
Country Hash	15
sausage, cheddar, onion, shredded potato, and 2 over-medium eggs	
Johnnycakes <i>GF</i>	14
corn cakes, 2 eggs, bacon, michigan maple butter, syrup	
Blueberry Pancakes	14
triple stack with real michigan maple syrup, organic michigan blueberries	
Dutch Baby	12
souffle pancake with powdered sugar & maple syrup	
<i>*add seasonal fruit compote +\$2</i>	

SOUPS

Tomato Fennel Bisque	4 8
Asparagus Bisque	5 10
<i>add a baguette to any soup +3</i>	

SALADS

Shaved Vegetable Salad	8 12
fennel, pickled carrots, sunflower seeds, shaved radish, lemon vinaigrette	
<i>add roasted chicken +5</i>	
Beet Salad	10 16
beets, red onion, mixed lettuces, buffalo mozzarella, pistachios, balsamic vinaigrette	
Smoked Trout Salad	16
farm lettuces, radish, fennel, pickled onion, soft boiled egg, poppyseed dressing	
Asparagus Cobb Salad	16
roasted chicken, bacon, tomato, asparagus, soft boiled egg, blue cheese, farm lettuces, dijon vinaigrette	

SANDWICHES

Penny Grilled Cheese	10
onion jam, white cheddar, gruyere, on sourdough	
<i>add bacon +\$5</i>	
<i>add mushrooms +\$5</i>	
Ham & Swiss	15
smoking goose ham, swiss, radish & herb mayo on baguette	
Whitefish Melt	16.50
pickled peppers, swiss, smoked whitefish on rye	
House Roasted Turkey	15
turkey, rampch, cheddar, cucumber, arugula, red onion, on whole wheat	
Garden Sandwich	14
carrot hummus, feta, carrot, beet, radish, fennel, sprouts on multigrain bread (can be made vegan V)	
add a side of small fries to any sandwich +\$3	
The Combo	15
any half sandwich* + choice of tomato soup, or chips or side greens	
<i>*Penny Grilled Cheese Combo \$12*</i>	
add a side of small fries to any sandwich +\$3	

ETC.

Snack Plate	18
salami, cheese, pickles, house made crackers, etc.	
Diner Burger	15
grass fed patty, special sauce, charred onion, pickles cheddar & house fries	
Patty Melt	16.5
brioche, pimento, onions, pickles, shrettuce, special sauce & house fries	
Poutine	14
house fries, cheese curds & gravy	
<i>add a fried egg +2</i>	
Roasted Chicken and Fries	28
Fries	3 6
Pickles Side	5
Side Greens	4