

Cocktails

*Rhubarb Daiquiri

Spiced Rum, Rhubarb Shrub, Lime
14

*Cranberry Ginger Sling

Vodka, Cranberry Liqueur, Spiced
Cranberry Syrup, Lime, Ginger Beer
13

*Penicillin

Peated Bourbon, Honey Ginger Syrup,
Lemon
16

Colonel Kernel

House spirits blend, charred corn husk,
roasted peppers, lime
14

Brown Butter Old Fashioned

Brown Butter-Washed Rum,
Smoked Maple Syrup, Bitters
13

*Elderflower Collins

Gin, Elderberry Cordial, Lemon, Soda
12

Black Manhattan


Rye Whiskey, Amaro Averna, Bitters
15

Framboismo

Vodka, Contreau, Raspberry, Lime
13

** Available as a mocktail*

Bottled Beer & Cider

Arbor Brewing Pilsner	4
Euchre, Ann Arbor Michigan 5.5%	
Bell's Brewery American IPA	4.5
Two Hearted, Kalamazoo, Michigan 7%	
Bell's Brewery Scotch Ale	5
Christmas Ale, Kalamazoo, Michigan 7.5%	
Old Nation New England IPA	9
M-43, Williamston, Michigan 6.8%	
New Holland Bourbon Barrel Aged Stout	11
Dragons Milk, Holland, Michigan 11%	
Ore Dock Porter Porter	5
Marquette, Michigan 5.6%	
Waypost Saison	7.5
Fennville, Michigan 5.1%	
Waypost Sea Salt Stout	7.5
Fennville, Michigan 5.1%	
Farmhaus Cider Co. Hard Cider	6
Midwest Nice, Hudsonville, Michigan 6.5%	
Tandem Ciders Semi Dry Cider	8
Greenman, Suttons Bay, Michigan 5%	
Crane's Cherry Cider	8.5
Fennville, Michigan 6.5%	
Sparkling	
NotteRosa Brut Sparkling Rose Italy	9 45
Arte Latino Cava Spain	7 35
White & Rose'	
Bourgogne Tonnerre Chardonnay France	16 80
Les Grenettes Sauvignon Blanc France	11 55
Domaine De Fontsaite Gris de Gris France ..	12 60
Field Recordings Skins Orange California	14 70
<i>Red</i>	
Cooper Hill Pinot Noir Oregon	14 70
For Me Formidable Merlot France	12 60
Ancient Peaks Cabernet Sauv. California	14 70
Chateau Gigonan Cotes du Rhone, France	14 70
Featured Wine	12

Wines By The Bottle

Rose, Orange & Sparkling

Atmospheres Extra Brut France	83
Ostatu Rioja Rose Spain	55
Pomalo Pet Nat Rose Croatia	70
Super Glou Pink Gold Pet Nat Germany	110
Montinore Estate L'Orange Oregon	123

White

Electric Co. Chard Acid Test Germany	85
Avinyo Petillant Spain	50
Albarino La Cana Spain	75
Chateau St. Roch Old Vine France	80
Union Sacre Gewurztraminer Germany	85
Hesketh Sauv. Blanc. Australia	58
Field Recordings Chenin California	84
Kracher Gruner Veltliner. Austria	76

Red

Narucu Cannonau di Sardegna Italy	55
Indigenous Nero Di Troia Italy	60
Montepeloso A Quo Italy	86
Migration Pinot Noir California	101
Saliceto Albone Lambrusco Italy	82
Nova Vita Project K Shiraz, Australia	90
Beaujolais Villages France	100
Rotgut Beurer Red Blend Germany	80
Camp Merlot California	85
San Rogue Obalo Spain	55

Michigan Wines

Modales Riesling	70
Modales Amber Contact	60

SOUPS

- Tomato Fennel Soup**..... 4 / 8
tomato fennel bisque, croutons
Turkey, Mushroom & Wild Rice 5/10

GARDEN

- Shaved Vegetable**..... 8 / 12
fennel, pickled carrots, radish, sunflower
seeds, lemon vinaigrette
Add Roasted Chicken +5
- Beet Salad** 10 / 16
beets, red onion, mixed lettuces, buffalo mozzarella,
pistachio, balsamic vinaigrette
- Smoked Whitefish Caesar** 18
smoked whitefish, marinated tomato, parmigiano,
croutons, farm lettuces, creamy caesar dressing
- Great Grains**..... 15
wheatberries, roasted squash, kale, red onion, herb
chevre, pecans, maple dijon vinaigrette
- Delicata Fritto** 12
Whipped feta, hot honey
- Bruschetta**..... 12
Eggplant caponata, pine nuts, toasted baguette
- Baked Brie**.. 15
wine poached pear, puff pastry, petit salad
- Gigante Beans**.. 9
fermented pepper vinaigrette, kale, parmesan

Please No Substitutions

SMALL PLATES

Whitefish Dip & Crackers

16

Snack Plate

salami, cheese, pickles, etc.

18

Chicken Liver Pate

mustard, pickle, baguette

11

Trout Cakes

lemon, petit salad, tartar

16

Poutine

house fries, cheese curds & gravy
add a fried egg +2

10 / 16

Fries

4 / 7

PENNYROYAL FAVORITES

Diner Burger

grass fed patty, special sauce, charred onion,
cheddar, pickles, fries

15

Roast Chicken & Fries

*sub seasonal veg for fries +3

30

Large Plates

House Cavatelli

squash "mac", kale pesto, brown
butter toasted pumpkin seeds

28

Walleye

pecan & rye breaded, potato, leek, celery
root, Great Lakes fisherman's stew

38

Campfire Trout

head on rainbow trout, speck,
cauliflower, romesco, parsley, toasted
hazelnuts, charred lemon

35

Baked Whitefish

tomato, peppers, rice, saffron bechamel,
petit salad

35

Duck Confit

duck leg, baby eggplant, garlic, blistered
peppers, chili crisp

30

Braised Beef Shank

parsnip risotto, crispy onions, salsa verde

42

Ham Chop

apple mustard, charred cabbage,
horseradish sauce

38

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase

After Dinner Drinks

Irish Coffee..... 14
Bourbon or rye, coffee liquor, espresso
Black Russian..... 13
White Russian 14
Nocino Alexander..... 13
Amaro Mulled Cider..... 12

Apertifs & Digestifs

Dolin Blanc Vermouth *France*.....8
Lo-fi Dry Vermouth *California*9
Berto Sweet Vermouth *Italy*.....8
Elena Sweet Vermouth *Italy*.....8
Contratto Apertif *Italy*.....8
Campari *Italy*.....9
Amaro Montenegro *Italy*..... 11
Averna Amaro *Italy*..... 11
Fernet Branca *Italy* 10
Nocino *Michigan*.....9

Spirits

Lake Life Vodka *Holland*.....8
Knickerbocker Gin *Holland*.....9
Eastern Kille Dry Gin *Grand Rapids*.....10
Eastern Kille Bourbon *Grand Rapids*..... 11
Eastern Kille Rye *Grand Rapids*.....11
Eastern Kille Genepy *Grand Rapids*.....13

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After Dinner

Dessert

Basque Cake	12
sugar cookie cake, custard center	
Chocolate Pecan Tart	10
chocolate crust, pecan filling, boozy whip	
Pumpkin Pie	12
pumpkin tart with meringue	
Butterscotch Pot de Creme GF	8
whipped cream, almond florentine	
Seasonal Fruit & Cheese Board	12

Coffee & Tea

Morningsong (Cloudbreak) Espresso	3
Americano	3
Cortado	3.75
Cappuccino	4.25
Affogato	6.5

Rare Tea Cellars	4
regal earl grey, vanilla bourbon chai, vanilla roobios, sunshine ginger turmeric, lemongrass rose, passion fruit green, grapefruit grove elixir, english breakfast	
extra rare jasmine, freak of nature oolong	+\$0.50
substitute oat or coconut milk	+\$0.50

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