

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
Hot Chocolate	4
Iced Tea	3.50
Orange Juice	4
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	
<i>extra rare jasmine, freak of nature oolong</i>	+\$0.50
<i>substitute oat or coconut milk</i>	+\$0.75



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 22
notteROSA Sparkling Brut Rose <i>Italy</i>	9 36
Avinyo Petillant White Blend <i>Spain</i>	10 40
Macon Villages Chardonnay <i>France</i>	14.50 58
Fontsaint Gris De Gris Rose <i>France</i>	13 52
Chataeux Gigogan Du Rhone <i>France</i>	13.5 54
Fuso Calx Primitivo <i>Italy</i>	11 43
Nicolas Potel Beaujolais <i>France</i>	14 56
Ancient Peaks Cabernet Sauvignon <i>California</i>	14 56
Bell's Two Hearted American IPA, MI	4.5
Bell's Lager of the Lakes Bohemian Pils, MI	4.5
New Holland Dragon's Milk Bourbon Barrel Aged Stout, MI	11
Old Nation, M43, New England Style, MI	9
Tandem Green Man Cider, MI	8
Farmhaus Cider Co Midwest Nice Cider, MI	6
Ann Arbor Brewing Euchre Pilsner, MI	4
Waypost Saison, MI	7.5

COCKTAILS

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

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

Plain Croissant	4
Chocolate Croissant	5
Cheese Danish	4.50
Blueberry Muffin	3.75
Sunshine 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 & Chesse Croissant	6
Almond Croissant	5.5
Pistachio Croissant	6
Cookies	3.50
house chocolate chip (contains nuts), neopolitan sugar cookie, maple oatmeal walnut 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
Stack of Plain Pancakes (3)	12

BREAKFAST SANDWICHES

Croissant with Bacon, Egg, & Cheese	10
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	
add a side of breakfast potatoes to any sandwich +\$3	

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
greens, choice of toast (rye, multigrain, sourdough)	
Sunny Start	14
lentils, yogurt, greens, chili crunch, and 2 sunny-up eggs	
Red Flannel Hash	15
bacon, beets, onion, sweet potato, 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	
*add seasonal fruit compote +\$2	

SOUPS

Tomato Fennel Bisque.....	4 8
Avgolemono, lemon, turkey, rice	5 10
add a baguette to any soup +3	

SALADS

Shaved Vegetable Salad	8 12
fennel, pickled carrots, sunflower seeds, shaved radish, lemon vinaigrette	
add roasted chicken +5	
Beet Salad	10 16
beets, red onion, mixed lettuces, buffalo mozzarella, pistachios, balsamic vinaigrette	
Smoked Whitefish Salad	16
bibb lettuce, smoked whitefish, soft boiled egg, marinated onion, gherkin, fingerlings, dijon vinaigrette	

SANDWICHES

Penny Grilled Cheese	10
onion jam, white cheddar, gruyere, on sourdough	
add bacon +\$5	
add mushrooms +\$5	
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, pepper jelly, pepperjack, spinach 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	
Plain Grilled Cheese Combo \$12	

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	
Poutine	14
house fries, cheese curds & gravy	
add a fried egg +2	
Roasted Chicken and Fries	28

SIDES

Fries	3 6
Pickles Side	5
Side Greens	4

