

## 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
Half & Half Cherry Tea .....	5.00
House Cold Brew .....	3.50
Rare Tea Cellars .....	4
<i>regal earl grey, vanilla bourbon chai, vanilla roobios, sunshine ginger turmeric, lemongrass rose, passion fruit green, grapefruit grove elixir, english breakfast</i>	
<i>extra rare jasmine, freak of nature oolong</i> .....	+\$0.50
<i>substitute oat or coconut milk</i> .....	+\$0.75

## BEVERAGES

Glass Bottle Coca-Cola .....	4.00
Lemonade .....	4.50
Orange Juice .....	4.50
Apple Juice .....	4.50
Milk .....	3.00
Chocolate Milk .....	2.50

### Local Vendors

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

Cherry Capital Foods	Starflower Farm
Crisp Country Acres	Visser Farms
Evergreen Lane Farm	Forrest Ridge Farm
Forage and Foster	Deboer Bakery
Morningsong Coffee	Cosgrove Orchards
Nantuckett Bread	Pleasant Hill Blueberry Farm
Rare Tea Cellar	

## WINE, BEER & CIDER

notteROSA Sparkling Brut Rose <i>Italy</i> .....	9   45
Domaine Fontsaite Gris de Gris Rose <i>France</i> .....	12   60
Balea Txakoli Rose <i>Spain</i> .....	13   65
Field Recordings Skins Orange <i>California</i> .....	14   70
Avinyo Petillant White Blend <i>Spain</i> .....	10   50
Normnand Bourgogne Chardonnay <i>France</i> .....	16   80
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
Formidable Merlot <i>France</i> .....	12   60
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
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
Blackrocks Brewing Co. Grand Rabbits, Cream Ale, Marquette, MI 5.5% .....	4
Jolly Pumpkin Aquamarine Dream Sour, Dexter, MI 5.5% .....	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: cava, oj, and house cassis, +\$1	
make it a Pennyroyale: cava and house cassis, +\$1	
Garibaldi .....	10
orange juice, contratto, campari, orange wheel,	
Morning Buzz (Chilled) .....	14
bourbon, cold brew, turbinado, orange bitters	
Bees Knees .....	12
gin, chamomile honey, lemon, egg whites	
*Gin & Jam .....	11
gin, lemon, turbinado, seasonal jam	
*Rhubarb Daiquiri .....	13
spiced rum, rhubarb shrub, lime	

*\*available as a mocktail*

# PENNYROYAL

CAFE & PROVISIONS



## HOURS

Monday .....	8am - 3pm
Tuesday .....	Closed
Wednesday (coffee & pastries only) .....	8am - 2pm
Thursday-Sunday .....	8am - 9pm

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

info@pennyroyalprovisions.com

## BREAKFAST

*please ask your server about daily pastry selections*

Plain Croissant .....	4
Chocolate Croissant .....	5
Cheese or Specialty Danish .....	4.50-5
Blueberry Muffin .....	3.75
Peach Muffin .....	3.75
Corn Muffin <i>GF</i> .....	3.25
Cherry Almond Scone .....	5
Quiche Lorraine Bacon, Leeks & Gruyère .....	7
Cinnamon Roll .....	5
Cookies .....	3.0-3.50
house chocolate chip ( <i>contains nuts</i> ), brown sugar cookie, seasonal shortbread cookie, neapolitan cookie, granola cookie <i>GF</i>	
Specialty Pastries .....	5.0-7.0
croissants: ham and cheese, sausage and maple, creme brulee ( <i>mon</i> ), almond ( <i>wed</i> ), pb&j ( <i>thurs</i> ), xuixo ( <i>fri</i> ), hazelnut ( <i>sat</i> ), pistachio ( <i>sun</i> )	
donuts: boston cream donut ( <i>sat&amp;sun</i> ), jelly donut ( <i>sat&amp;sun</i> ), coffee cake donut ( <i>sat&amp;sun</i> )	

### à la carte

Fried Egg .....	2
Toast sourdough, rye, multi-grain, whole wheat .....	4
Bacon .....	5.5
Breakfast Potatoes .....	4
Single Blueberry Pancake .....	7
Side Johnnycakes (3) <i>GF</i> .....	8
Mayacoba baked beans .....	7
Stack of Plain Pancakes (3) .....	12
Granola & Yogurt with seasonal fruit .....	12
Side of Seasonal Fruit with local honey .....	6

## BREAKFAST SANDWICHES

Croissant, Egg, and Cheese .....	8
cheddar, folded egg, house made croissant	
<i>add bacon jam +\$2 or add bacon +\$5</i>	
Veggie Breakfast on Brioche Bun .....	9
marinated zucchini, tomato, spinach, herb chevre, fried egg	
Croissant Monte Cristo .....	10
ham, swiss, raspberry jam, honey mustard	
Sausage Egg & Cheese on Brioche Bun .....	10
folded egg, white cheddar, maple mayo	
Smoked Whitefish Croissant .....	15
whitefish salad, dressed greens, pickles, soft boiled egg	

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

## PENNYROYAL FAVORITES

The Standard .....	12
2 eggs, toast*, breakfast potatoes	
The Deluxe .....	16
2 eggs, toast*, breakfast potatoes, bacon	
<i>*sub gluten-free johnnycakes +2</i>	
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 .....	14
cheddar cheese, petite salad, choice of toast*	
Farmers Scramble .....	16
2 scrambled eggs, cheddar cheese, potato, zucchini, summer squash, onion, tomato, choice of toast*	
Country Hash .....	15
sausage, cheddar, onion, shredded potato, and 2 over-medium eggs	
Frittata .....	16
roasted mushroom, tomato, potato, fromage blanc, eggs	
Johnnycakes <i>GF</i> .....	15
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
Corn Chowder .....	4   8
<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 Whitefish Nicoise .....	18
smoked whitefish, potato, soft boiled egg, olives, tomato, green beans, farm lettuces and dijon vinaigrette	
Roasted Corn Cobb Salad .....	16
roasted chicken, roasted corn, broccoli, tomato, bacon, pepperjack, rampch	

## SANDWICHES

Penny Grilled Cheese .....	10
onion jam, white cheddar, gruyere, on sourdough	
<i>add mushrooms or bacon +\$5</i>	
Penny BLT .....	16.5
onion jam, white cheddar, gruyere, bacon, lettuce, tomato, on sourdough	
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, herb mayo, pepper jelly, spinach, and pepperjack on whole wheat	
The Combo .....	15
any half sandwich* + choice of tomato soup, or chips or side greens	
<i>*Penny Grilled Cheese Combo \$12*</i>	
<i>add a side of small fries to any sandwich +\$4</i>	
<i>add a side of small chips to any sandwich +\$2</i>	

## ETC.

Snack Plate .....	18
salami, cheese, pickles, house made crackers, etc.	
Diner Burger .....	15
grass-fed patty, special sauce, charred onion, pickles, cheddar, brioche & house fries	
Patty Melt .....	16.5
grass-fed patty, pimento cheese, onions, pickles, shrettuce, special sauce, brioche & house fries	
Poutine .....	16
house fries, cheese curds & gravy	
<i>add a fried egg +2</i>	
Roasted Chicken and Fries .....	30
Fries .....	4   7
Pickles Side .....	5
Side Greens .....	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