

Cocktails

*Rhubarb Daiquiri

Spiced Rum, Rhubarb Shrub, Lime

14

*Elderflower Collins

Gin, Elderberry Cordial, Lemon, Soda

12

*Penicillin

Peated Bourbon, Honey Ginger Syrup,
Lemon

16

Pompelmo Sour

Gin, Amaro Montenegro, Grapefruit,
Lemon, Egg Whites

14

Cosmo

Vodka, Cointreau, Cranberry, Lime

13

Brown Butter Old Fashioned

Brown Butter-Washed Rum,
Smoked Maple Syrup, Bitters

13

Black Manhattan

Rye Whiskey, Amaro Averna, Bitters

15

** 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%	
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%	
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 36
Arte Latino Cava Spain	7 28

White & Rose

Normand Bourgogne Chardonnay France	16 64
Les Grenettes Sauvignon Blanc France	11 44
Domaine De Fontaine Gris de Gris France ...	12 48

Red

Cooper Hill Pinot Noir Oregon	14 56
For Me Formidable Merlot France	12 48
Ancient Peaks Cabernet Sauv California	14 56
Chateau Gigonan Cotes du Rhone France	14 56

Featured Wine

12

Wines By The Bottle

Rose, Orange & Sparkling

Atmospheres Extra Brut France	66
Ostatu Rioja Rose Spain	44
Pomalo Pet Nat Rose Croatia	56
Super Glou Pink Gold Pet Nat Germany ..	88
Montinore Estate L'Orange Oregon	98
Saliceto Albone Lambrusco Italy	65

White

Electric Co. Chard Acid Test Germany	68
Avinyo Petillant Spain	40
Albarino La Cana Spain	60
Chateau St. Roch Old Vine France	64
Val Des Rois Cotes du Rhone France	56
Union Sacre Gewurztraminer Germany	68
Hesketh Sauv. Blanc Australia	46
Field Recordings Chenin California	66
Kracher Gruner Veltliner Austria	60

Red

Method Cabernet Sauvignon Cali	52
Montepeloso A Quo Italy	70
Nova Vita Project K Shiraz, Australia	72
Beaujolais Villages France	80
Vignerons d'Estezargues CDR France ...	56
Camp Merlot California	68
San Rogue Obalo Spain	44

Michigan Wines

Modales Riesling	56
Bel Lago Pinot Grigio	48

SOUPS

- Tomato Fennel Soup**..... 4 / 8
tomato fennel bisque, croutons
Walleye Chowder..... 5/10

GARDEN

- Leek Mimosa**.....10
Steamed leeks in egg, caper, parsley, pickle sauce
Cauliflower Tart.... 16
Puff pastry, cauliflower, creamy cheddar sauce, dijon, petit salad
Shaved Vegetable Salad 8 / 15
fennel, pickled carrots, radish, sunflower seeds, lemon vinaigrette
Beet Salad10 / 18
beets, red onion, mixed lettuces, buffalo mozzarella, pistachio, balsamic vinaigrette
Caesar Salad..... 8 / 16
pickled fennel, soft boiled egg, parmigiano, croutons, farm lettuces, creamy caesar dressing
Mixed Chicories & Citrus Salad..... 15
endive, triviso, grapefruit, orange, lemon vinaigrette
*add roasted chicken or smoked white fish to any salad +6

Please No Substitutions

SMALL PLATES

- Whitefish Dip & Crackers**
16
Snack Plate
salami, cheese, pickles, etc.
20
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
16
Roast Chicken & Fries
*sub seasonal veg for fries +3
34

Large Plates

- Mushroom Pappardelle**
exotic mushroom bolognese, housemade pasta, parmesan
24
Squash Cavatelli
Handmade pasta, duck ragu
28
Cottage Pie
sirloin, root vegetable, cheesy mashed potato, petit salad
26
Campfire Trout
head on rainbow trout, speck, fingerling potatoes, capers, charred lemon
35
Walleye
brioche crusted, creamed cabbage, kale
36
Steelhead
Lentils, spinach, fennel
32
Flat Iron Steak
au poivre, onion rings
30

*Deep dish pizza also available for dinner service. Please allow 1 hour.
Ask your server for details

After Dinner Drinks

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

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
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After Dinner

Dessert

- Basque Cake** 12
sugar cookie cake, custard center
- Croissant Bread Pudding** 12
vanilla sauce
- Chocolate Pot de Creme GF**..... 9
florentine, whip
- Maple Cheesecake** 12
walnut shortbeard crust, candied walnut

Coffee & Tea

- Morningsong (Cloudbreak) Espresso** 3.25
- Americano** 3.75
- 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
-
- Iced Tea** 4

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