

## 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
Local Apple Cider .....	4.50
Lemonade .....	4.50
Orange Juice .....	4.50
Apple Juice .....	4.50
Milk .....	3.00

### Local Vendors

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

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

## WINE



notteROSA Sparkling Brut Rose <i>Italy</i> .....	9   45
Domaine Fontsaite Gris de Gris Rose <i>France</i> .....	12   60
Field Recordings Skins Orange <i>California</i> .....	14   70
Bourgogne Tonnerre Chardonnay <i>France</i> .....	14   70
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

## BEER & CIDER

Bell's Christmas, Scotch Ale Kalamazoo, MI 7.5%	5
Bell's Two Hearted, IPA, Kalamazoo, MI 7%	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
Ore Dock Robust Porter, Marquette, MI 5.6%	5
Waypost Saison, Fennville, MI 5.1%	7.5
Waypost Sea Salt 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: cava, oj, house cassis +1	
make it a Pennyroyale: cava and house cassis +1	
*Elderflower Collins .....	12
gin, lemon, elderberry cordial, lemon, elderflower soda	
Morning Buzz (Chilled) .....	14
bourbon, cold brew, turbinado, orange bitters	
*Cranberry Ginger Sling .....	13
vodka, cranberry liqueur, spiced cranberry syrup, lime, ginger beer.	
*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
Specialty Muffin .....	3.75
Corn Muffin <i>GF</i> .....	3.25
Cherry Almond Scone .....	5
Cinnamon Roll .....	5
Quiche Lorraine, Bacon, Leeks & Gruyère .....	7
Cookies .....	3.0-3.50
house chocolate chip ( <i>contains nuts</i> ), brown sugar cookie, seasonal shortbread cookie, brownie 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&cj ( <i>thurs</i> ), xuixo ( <i>fri</i> ), hazelnut ( <i>sat</i> ), pistachio ( <i>sun</i> )	
donuts: boston cream donut ( <i>sat&amp;sun</i> ), specialty donut ( <i>sat&amp;sun</i> ), coffee cake donut ( <i>sat&amp;sun</i> )	

### à la carte

Fried Egg .....	2
Toast sourdough, rye, 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

## BREAKFAST SANDWICHES

Croissant, Egg, and Cheese .....	8
cheddar, folded egg, house made croissant	
<i>add bacon jam +\$2 or add bacon +\$5</i>	
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*	
Seasonal Farm Scramble .....	12
peppers, tomatoes, scrambled eggs, choice of toast*	
<i>add ham +4</i>	
Country Hash .....	15
sausage, cheddar, onion, shredded potato, and 2 over-medium eggs	
Buckwheat Crepe .....	16
leeks, mushroom, mornay, petite salad, potatoes, sunny egg	
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
Turkey, Mushroom, and Wild rice .....	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	
Beet Salad .....	10   16
beets, red onion, mixed lettuces, buffalo mozzarella, pistachios, balsamic vinaigrette	
Smoked Whitefish Caesar .....	18
smoked whitefish, marinated tomato, parmigiano, croutons, farm lettuces, creamy caesar dressing	
Great Grains .....	15
roasted squash, kale, wheat berries, pecans, red onion, herb chevre, dijon vinaigrette	
<i>add soft boiled egg to any salad +2</i>	
<i>add roasted chicken to any salad +5</i>	

## SANDWICHES

Penny Grilled Cheese* .....	10
white cheddar, gruyere, and onion jam on sourdough	
<i>add mushrooms or bacon +\$5</i>	
Ham & Swiss* .....	15
smoking goose ham, swiss, radish, and herb mayo on baguette	
Whitefish Melt* .....	16.50
pickled peppers, swiss, smoked whitefish on rye	
Roasted Vegetable, V* .....	15
eggplant, mushrooms, summer squash, zucchini, spinach, red pesto, olive tapenade on sourdough <i>*can be made vegan</i>	
The Italian* .....	16.5
smoking goose mortadella, giardiniera, pickled peppers, red onion, pesto, provolone, on baguette	
<i>*can be made as a combo</i>	
The Combo .....	15
any half sandwich* + choice of tomato soup, or chips or side greens	
<i>*Penny Grilled Cheese Combo \$12*</i>	
Smoked Brisket Sandwich .....	15
arugula salsa verde, horseradish sauce, pepperjack, pickled peppers on brioche	
Hot Brown .....	15
house roasted turkey, pullman loaf, tomato jam, white cheddar, mornay, bacon	
<i>add a fried egg on top +2</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	
Poutine .....	10   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