

Cocktails

*Rhubarb Daiquiri

Spiced Rum, Rhubarb Shrub, Lime
14

Shrinking Violet

Gin, Pea flower, Lemon, Cava
13

Negroni Sbagliato

Sweet Vermouth, Contratto, Cava
11

Sidekick

White Rum, Grape Brandy Spirit, Cointreau,
Absinthe, Lime
15

Brown Butter Old Fashioned

Brown Butter-Washed Rum,
Smoked Maple, Bitters
13

Corpse Reviver

Gin, Cointreau, Dolin Blanc, Absinthe,
Lemon, Fennel
15

Black Manhattan

Rye Whiskey, Amaro Averna, Bitters
15

P Club

Gin or Vodka, Cassis, Lemon, Egg White
12

Bijou

Gin, Genepy, Sweet Vermouth, Orange
Bitters
15

Bottled Beer & Cider

Arbor Brewing Pilsner	4
Euchre, Ann Arbor Michigan 5.5%	
Black Rocks Brewing Co. Cream Ale	4
Grand Rabbits, Marquette, Michigan 5.5%	
Bell's Brewery. American Wheat Ale	4.5
Oberon, Kalamazoo, Michigan 5.8%	
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%	
Jolly Pumpkin Aquamarine Dream Sour	7.5
Dexter, Michigan 7.3%	
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

White & Rose'

Avinyo Petillant White Blend Spain	10 50
Normand Bourgogne Chardonnay France	16 80
Les Grenettes Sauvignon Blanc France	11 55
Domaine De Fontsaite Gris de Gris France ..	12 60
Balea Txakoli Rose Spain	13 65
Field Recordings Skins Orange California	14 70

Red

Cooper Hill Pinot Noir Oregon	14 70
For Me Formidable Merlot. Franc	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

Campuget Syrah Vermintino France	78
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

La Cana Albarino Spain	75
Electric Co. Chardonnay Acid Test Germany	85
Broadbent Vinho Verde Portugal	40
Chateau St. Roch Old Vine France	80
Union Sacre Gewurztraminer Germany	85
Hesketh Sauv. Blanc. Australia	58
Field Recordings Chenin California	84

Red

Narucu Cannonau di Sardegna Italy	55
Esporao Colheita Tinto Portugal	40
Indigenous Nero Di Troia Italy	60
Migration Pinot Noir California	101
Bava Libera Barbara di Asti Italy	60
Darting Pinot Meunier Germany	80
Saliceto Albone Lambrusco Italy	82
Nova Vita Project K Shiraz, Australia	90
Beaujolais Villages France	100

Michigan Wines

Modales Riesling	70
Modales Amber Contact	60

SOUPS

- Tomato Fennel Soup**..... 4 / 8
tomato fennel bisque, croutons
Corn Chowder..... 4 / 8

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
Roasted Corn Cobb Salad 16
roasted chicken, roasted corn, broccoli, tomato,
bacon, pepperjack, farm lettuces, rampch
Smoked Whitefish Nicoise..... 18
smoked whitefish, potato, soft boiled egg, tomato,
green beans, farm lettuces, olives, dijon vinaigrette
Tomato Tart 15
puff pastry, heirloom tomato, herb goat chevre, petit
salad
Midwest Elotes 9
Michigan sweet corn, pimento cheese, peppers,
microgreens
Tomato & Peaches 12
Burrata, heirloom tomato, michigan peaches
Summer Vegetable Tian..... 12
Eggplant, summer squash, zucchini, tomato, basil

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

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

Perch Dinner

slaw, lemon, fries, tartar

35

Large Plates

House Cavatelli

roasted cherry tomato, basil, burrata

28

Walleye

pecan rye bread crumb, sweet corn
succotash, corn butter, roasted tomato,

38

Campfire Trout

head on rainbow trout, speck, green
beans, almonds, charred lemon

35

Duck Confit

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

30

Michigan Craft Ribeye

thick cut ribeye, cheddar cauliflower,
roasted tomato, blue cheese butter

75

Ham Chop

brined pork, mashed potato, parsley
cream sauce, carrots

38

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase
your risk of food borne illness.

After Dinner

Dessert

Basque Cake	12
Chocolate Torte	12
candied hazelnut, cherries, chocolate whip	
Peach Cobbler	10
Buttermilk Panna Cotta	12
Seasonal berries	
Seasonal Fruit & Cheese Board	12

After-Dinner Drinks

Morningsong (Cloudbreak) Espresso	2.75
Irish Coffee	14
Bourbon or rye, coffee liquor, espresso	
Spritz, Campari or Contratto	10
bitters, cava, orange	

Digestifs & Aperitifs

Fernet Branca	10
Campari	9
Berto Sweet Vermouth	8
Aperitif Contratto	8
Averna Amaro	11
Amaro Montenegro	11
Waterhill Absinthe (chilled)	12

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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

Iced Tea **4**
peach noir

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