

## PASTRIES

|                                    |   |
|------------------------------------|---|
| Plain croissant                    | 4 |
| Chocolate croissant                | 5 |
| Cheese danish                      | 4 |
| Blueberry muffin                   | 3 |
| GF Corn muffin                     | 3 |
| Morning glory muffin               | 3 |
| <i>Cookies</i>                     | 3 |
| House chocolate chip, oats, pecans |   |
| Brown butter, brown sugar          |   |
| Lemon almond                       |   |
| <i>Sat/Sun only:</i>               |   |
| Boston cream donut                 | 4 |
| Lemon creme donut                  | 4 |
| Maple liege waffle                 | 4 |
| Almond croissant                   | 5 |

Please see server for daily selection



## BREAKFAST

|                                   |   |
|-----------------------------------|---|
| <i>A la carte:</i>                |   |
| Fried egg                         | 2 |
| Toast: sourdough, rye, multigrain | 3 |
| Bacon                             | 4 |
| Breakfast potatoes                | 4 |
| Single blueberry pancake          | 7 |
| Side Johnnycakes                  | 7 |

## PENNYROYAL FAVORITES

|  |    |
|--|----|
| Croissant - bacon, egg, cheese   | 9  |
| Croissant monte cristo - ham, swiss, raspberry jam                       | 9  |
| House breakfast sausage - swiss, egg, giardiniera, on brioche            | 9  |
| Egg salad on whole wheat - greens, tomato jam, and pickled red onion     | 8  |
| <i>Add side potatoes +3</i>  |    |
| Eggs & toast, 2 eggs and toast with house potatoes                       | 10 |
| Blueberry pancakes, real Michigan maple syrup                            | 12 |
| GF Johnnycakes - 2 fried eggs, bacon, Michigan maple butter, maple syrup | 14 |
| Bacon, kale & potato hash, 2 over-medium eggs                            | 14 |

## SANDWICHES

|  |    |
|--|----|
| Half sandwich + cup of soup  | 10 |
| <i>Whitefish melt +2</i>   |    |
| Grilled cheese - onion jam, cheddar, gruyere   | 10 |
| <i>Add bacon + 5</i>   |    |
| Ham and swiss - baguette, radish, herb mayo  | 12 |
| Whitefish melt - pickled peppers, swiss, on rye  | 15 |
| Turkey - rosemary focaccia, house roasted turkey, cranberry, mixed greens                          | 14 |
| Italian - mortadella, fennel salami, lemon aioli, pepperjack, arugula, pickled pepper, on baguette | 16 |
| V Garden sandwich - flax, carrot hummus, sunflower sprouts, radish, pickled carrot, beet, harissa  | 12 |
| <i>Add small fries to any sandwich +3</i>  |    |

## SOUPS

|                         |       |
|-------------------------|-------|
| Tomato fennel soup      | 4   8 |
| Mushroom barley soup    | 4   8 |
| Chicken lemon orzo soup | 4   8 |

*Add baguette or corn muffin to any soup +3*

## SALADS

|  |        |
|--|--------|
| Shaved vegetable salad - fennel, pickled carrots, sunflower seeds, lemon vinaigrette             | 5   10 |
| <i>Add roasted chicken +5</i>  |        |
| Winter beet salad - beets, fennel, walnuts, chevre, endive, treviso, cherry-balsamic vinaigrette | 12     |
| Smoked whitefish caesar - farm lettuces, celery root, house croutons, asiago                     | 15     |

## ANYTIME

|  |    |
|--|----|
| Snack plate - salami, cheese, pickles, etc.                                  | 14 |
| Pasty - braised beef, potato, rutabaga, onion, house gravy                   | 10 |
| Diner burger - grass fed patty, special sauce, charred onion, cheddar, fries | 12 |
| Poutine - cheese curds, gravy  | 12 |
| <i>Add fried egg \$2</i>   |    |
| Roasted chicken and fries  | 22 |

## SIDES

|              |       |
|--------------|-------|
| Fries        | 3   6 |
| Pickles side | 5     |
| Side greens  | 4     |

## COFFEE & TEA

|   |         |
|---|---------|
| House coffee, Madcap 616                          | 3       |
| Pour over, Madcap daily selection                 | 3.75    |
| Espresso, Madcap Third Coast                      | 2.75    |
| Americano   | 3       |
| Cortado   | 3.50    |
| Cappuccino  | 3.75    |
| Cafe latte  | 4       |
| Mocha, vanilla, caramel, seasonal specialty       | 4.75    |
| Chai latte  | 4       |
| London fog  | 4       |
| Hot chocolate                                     | 4       |
| Iced coffee (seasonal)                            | 3.5     |
| Iced tea  | 3       |
| Orange juice                                      | 4       |
| Rare Tea Cellars                                  | 3.5   4 |
| Regal Earl Grey, Sunshine Ginger Turmeric         |         |
| Lemongrass Rose, Grapefruit Grove Elixir          |         |
| Vanilla Bourbon Chai, Vanilla Rooibos             |         |
| English Breakfast, Passionfruit Green             |         |
| Extra Rare Jasmine Pearls, Freak of Nature Oolong |         |

## COCKTAILS *onsite only*

|  |    |
|--|----|
| Bloody Mary - vodka or gin, house bloody mary mix        | 10 |
| Mimosa - Arte Latino Cava, orange juice                  | 8  |
| Rhubarb Daiquiri - white rum, rhubarb mint shrub, lime   | 10 |
| Maple Whiskey Sour - rye whiskey, lemon, smoked maple    | 9  |
| Bitter Squall - campari, vodka, hibiscus, orange juice   | 10 |
| Partly Cloudy - white rum, house ginger beer, bitters    | 10 |
| Aviation - gin, lemon, cherry liqueur, creme de violette | 10 |

## MICHIGAN BEER

|                                 |      |
|---------------------------------|------|
| Old Nation M43                  | 5    |
| New Holland Hazy River          | 6    |
| New Holland Dragon's Milk White | 6    |
| Brewery Vivant Ski Patrol       | 5    |
| Waypost Saison                  | 6    |
| Waypost IPA                     | 6    |
| Waypost Sea Salt Stout          | 6    |
| Bell's Two Hearted Ale          | 3.25 |
| Bell's Amber                    | 4    |
| Euchre Pilsner                  | 4    |
| Farmhouse Daily Dry             | 3.5  |

## WINE

|  |         |
|--|---------|
| Ostatu, Rosado, Rioja Rosé, Spain              | 10   20 |
| Domaine de Fontsaite, Gris de Gris Rosé, Fr.   | 10   20 |
| Arte Latino Cava, Spain                        | 7   14  |
| Liquid Light Sauvignon Blanc, Washington       | 10   20 |
| Avinyo Petillant, Spain                        | 10   20 |
| Plinio Vermentino, Italy                       | 10   20 |
| Ch. Ducasse Bordeaux Blanc, Fr.                | 10   20 |
| Verterra Unoaked Chardonnay, Michigan          | 10   20 |
| Lucashof Dry Riesling, Pfalz, DE               | 10   20 |
| Late Harvest Riesling, Marland, Michigan       | 10   20 |
| Jean-Paul Brun, 'Le Ronsay' Beaujolais, France | 10   20 |
| Felicette, Grenache, Syrah, Mourvèdre, France  | 10   20 |
| G.D. Langhe Rosso, Nebbiolo, Italy             | 10   20 |
| Bieler 'La Jassine' Cotes du Rhone, France     | 10   20 |
| Elena Walch, Schiava, Italy                    | 10   20 |
| Matane Primitivo, Italy                        | 10   20 |
| Clos La Coutale, Cahors Malbec                 | 10   20 |
| Cune, Crianza, Rioja, Spain                    | 9   18  |
| Broadside Cabernet, CA                         | 10   20 |
| The Curator, Red Blend, South Africa           | 9   18  |
| Domaine de Valmoissine, PN, Louis Latour, Fr.  | 10   20 |
| Vin de Pays de Vaucluse, Fr., Kermit Lynch     | 10   20 |
| Les Hérétiques, Red Blend, France, Dressner    | 10   20 |
| Lapostolle Merlot, Chile                       | 10   20 |
| Château Coupe-Roses, Minervois La Bastide, Fr. | 10   20 |



# PENNYROYAL

CAFE & PROVISIONS

|                    |         |
|--------------------|---------|
| Thursday           | 9am-5pm |
| Friday             | 9am-5pm |
| Saturday           | 9am-5pm |
| Sunday             | 9am-5pm |
| Monday - Wednesday | Closed  |

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