

COFFEE & TEA

Cup of Drip Coffee <i>Morningsong Coffee</i>	3.75
Bottomless Diner Coffee <i>Morningsong Coffee</i>	7
Espresso <i>Morningsong Coffee</i>	3.25
Americano	3.75
Cortado	3.75
Cappuccino	4.25
Cafe Latte	4.50
<i>mocha, vanilla, caramel, miel or seasonal, + \$.75</i>	
Chai Latte	4.50
London Fog	4.50
Matcha Latte	6
Hot Chocolate	4
Iced Tea	4
House Cold Brew	3.50
<i>add seasonal cold foam +2</i>	
Rare Tea Cellars	4
<i>regal earl grey, vanilla bourbon chai, vanilla roobios, sunshine ginger turmeric, lemongrass rose, passion fruit green, herbal citrus, 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
Wisco Cherry Soda	4.00
Orange Juice	4.50
Apple Juice	4.00
Cranberry Juice	4.00
Milk	3.00
Chocolate Milk	3.25

BEER & CIDER

Bell's <i>Two Hearted, IPA, Kalamazoo, MI 7%</i>	5
Bell's <i>Oberon, Wheat Ale, Kalamazoo, MI 7%</i>	5
New Holland <i>Dragon's Milk, Barrel Aged Stout, MI 11%</i>	11
Old Nation, <i>M43, New England IPA, MI 6.8%</i>	9
Tandem <i>Green Man, Cider, MI 5%</i>	8
Crane's <i>Apple Cider, Fennville, MI 6.5%</i>	8.5
Crane's <i>Cherry Cider, Fennville, MI 6.5%</i>	8.5
Arbor Brewing <i>Euchre, Pilsner, Ypsilanti, MI 5.5%</i>	4
Waypost <i>Fleur De Sel Gose, Fennville, MI 5.1%</i>	8
Pampered Moose <i>Amber Ale, Zeeland, MI 5%</i>	4

WINE

Domaine Fontaine Gris de Gris Rose <i>France</i>	12 48
Avinyo Petillant <i>Spain</i>	10 40
Talmard Chardonnay <i>France</i>	15 60
Les Grenettes Sauvignon Blanc <i>France</i>	11 44
Cotes Du Rhone Villages <i>France</i>	14 56
Method Cabernet Sauvignon <i>California</i>	13 52
Pali Pinot Noir <i>California</i>	15 60
For Me Formidable Merlot <i>France</i>	12 48

BUBBLES & BUBBLES

Borgo Maragliano Brut <i>Italy</i>	12 48
notteROSA Sparkling Brut Rose <i>Italy</i>	12 48
Mimosa	13
<i>arte latino cava, orange juice</i>	
Peach Bellini	14
<i>housemade honey peach syrup and avinyo petillant</i>	
Classic Spritz	11
<i>arte latino cava + choice of aperol, campari or contratto</i>	
Lambrusco Spritz	14
<i>sweet vermouth, contratto, fruit</i>	

COCKTAILS

*Bloody Mary	12
<i>vodka or gin, house bloody mix, pickled garnish</i>	
Morning Buzz (Chilled)	14
<i>bourbon, cold brew, turbinado, orange bitters</i>	
*Lavender Bee's Knees	13
<i>gin, lavender, lemon, egg white</i>	
*Gin & Jam	11
<i>gin, lemon, turbinado, seasonal jam</i>	
*Rhubarb Daiquiri	13
<i>spiced rum, rhubarb shrub, lime</i>	
<i>*available as a mocktail</i>	

PENNYROYAL

CAFE & PROVISIONS



HOURS

Monday	8am – 3pm
Tuesday	Closed
Wednesday	8am – 3pm
Thursday–Sunday	8am – 9pm

3319 Blue Star Hwy
 Saugatuck, MI
 269-455-5133
 info@pennyroyalprovisions.com



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

PASTRIES

please ask your server about daily pastry selections

Plain Croissant	4.50
Chocolate Croissant	5
Cheese or Specialty Danish	4.50-6
Blueberry Muffin	3.75
Peach Hazelnut Muffin	3.75
Zucchini Corn Muffin <i>GF</i>	3.75
Cherry Almond Scone	5
Cinnamon Roll	6
Quiche Lorraine <i>with bacon, onion jam, and gruyere</i>	9.5
Cookies	3.0-3.50
house chocolate chip (<i>contains nuts</i>), s'mores cookie, spumoni cookie, granola cookie <i>GF</i>	
Specialty Pastries	5.0-7.0
croissants: ham & cheese, sausage & maple, blueberry pinwheel, pb&j(<i>wed</i>), almond(<i>thurs</i>), xuixo(<i>fri</i>), peach(<i>sat</i>), pistachio(<i>sun</i>)	
donuts: boston cream, specialty donut, and coffee cake (<i>sat&sun</i>)	

à la carte

Fried Egg	2
Toast <i>sourdough, rye, whole wheat</i>	4
Nueske's Bacon (3)	6
Breakfast Potatoes	4
Hashbrowns (2)	4
Single Blueberry Pancake	7
Side Johnnycakes (3) <i>GF</i>	9
Mayacoba baked beans	7
Stack of Plain Pancakes (3)	12
Yogurt & Granola <i>with seasonal fruit</i>	14
Side of Seasonal Fruit <i>with local honey</i>	6
Fries	4 7
Side of Greens	4

Local Vendors

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

Crisp Country Acres
 Visser Farms
 Forrest Ridge
 Evergreen Lane
 Pleasant Hill
 Cosgrove Orchards
 Nantuckett Bread
 Deboer Bakery
 Gold Coast Farm
 Shady Side Farm
 Evergreen Lane Creamery

PENNYROYAL FAVORITES

The Standard	12
2 eggs, toast*, breakfast potatoes	
The Deluxe	16
2 eggs, toast*, breakfast potatoes, bacon	
*sub gluten-free johnnycakes +3	
Penny Breakfast	16
2 eggs, toast*, sausage, beans, roasted mushrooms	
Smoked Fish Platter	18
smoked whitefish, soft boiled egg, chevre, pickled things, rye	
Cheese Omelette	14
cheddar cheese, petite salad, choice of toast*	
Farmer's Scramble	16
red onion, zucchini, summer squash, tomato, soft scrambled egg, cheddar cheese, breakfast potatoes, choice of toast*	

SKILLETS

'Twice Baked Potato' Bird's Nest Hash	16
shredded potato, bacon, onion, scallions, cheddar cheese, sour cream, and 2 over-medium eggs,	
Frittata	16
broccoli, pickled peppers, pimento cheese, potato, egg	

PANCAKES

Johnnycakes <i>GF</i>	16
corn cakes, 2 eggs, bacon, maple butter, Michigan maple syrup	
Blueberry Pancakes	15
triple stack with real Michigan maple syrup, organic Michigan blueberries	
Dutch Baby	12
souffle pancake with powdered sugar and Michigan maple syrup	
<i>add seasonal fruit compote +\$2</i>	
<i>add extra 100% Michigan maple syrup +\$1</i>	

BREAKFAST SANDWICHES

Croissant, Egg, and Cheese	9
cheddar, folded egg, house made croissant	
<i>add bacon jam +\$2 or add bacon +\$4</i>	
Croissant Monte Cristo	12
ham, swiss, raspberry jam, honey mustard, powdered sugar	
Sausage, Egg & Cheese on Brioche Bun	10
folded egg, sausage, white cheddar, maple mayo	
Smoked Whitefish Croissant	15
whitefish salad, dressed greens, pickles, soft boiled egg	
<i>add a side of breakfast potatoes to any sandwich +\$4</i>	

SOUPS

Tomato Fennel Bisque	5 9
Cucumber Almond Gazpacho	5 9
<i>add a baguette to any soup +3</i>	

SALADS

Shaved Vegetable Salad	8 15
fennel, pickled carrots, sunflower seeds, shaved radish, lemon vinaigrette	
Beet Salad	10 18
beets, red onion, mixed lettuces, buffalo mozzarella, pistachios, balsamic vinaigrette	
Smoked Whitefish Nicoise	20
smoked whitefish, new potato, green beans, soft-boiled egg, tomato, olives, dijon vinaigrette	
Chef Salad	16
broccoli, tomato, cucumber, cheddar, croutons, soft boiled egg, farm lettuces, rampch	
<i>add a soft boiled +2, roasted chicken +6, turkey +7, ham +7, bacon +5, or smoked whitefish +6</i>	

SANDWICHES & ETC.

Penny Grilled Cheese*	10
white cheddar, gruyere, and onion jam on sourdough	
<i>add mushrooms or bacon +\$4</i>	
Ham & Swiss*	15
smoking goose ham, swiss, radish, and herb mayo on baguette	
Turkey Sandwich*	16
kale, caesar, house smoked turkey, asiago, red pesto, on ciabatta	
Whitefish Melt*	16.50
pickled peppers, swiss, smoked whitefish on rye	
The BLT*	16
bacon, lettuce, tomato, herb mayo, on housemade pullman	
<i>add fried egg +\$2</i>	
Veggie Sandwich*	15
roasted eggplant, goat cheese, peppers, zucchini, pesto on ciabatta	
<i>*can be made as a combo</i>	
The Combo	15
any half sandwich* + choice of tomato soup, fries, chips, or side greens <i>*Penny Grilled Cheese Combo \$12*</i>	
Snack Plate	20
salami, cheese, pickles, house made crackers, etc.	
Sicilian	17
mortadella, ricotta, pistachio pesto, hot honey, argula, ciabiatta	
Smash Burger	16
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>	