



• A PUBLIC HOUSE •

BRUNCH

Chilled sweet pea soup.....7.00
Arugula salad with warm goat cheese & hazelnuts.....9.00
Green olive Caesar*.....8.00
Apple, watercress, walnut, & cheddar salad.....8.00
House greens with lemon vinaigrette.....5.00
Ploughman's plate: House made pate, cured meats*, artisan
cheeses, & olives.....12.00
Bowl of olives....6.00

Farmer's breakfast: eggs, baked beans, potatoes,
bacon or sausage, sourdough toast...12.00

Soft scramble* on garlic toast....6.00
Add Morels13.00

Lopes' chorizo hash....9.00
Quiche with "apolacheese" and cheddar.....10.00
Omelet of the day....9.00
Frittata of the day.....9.00

Baked Dutch pancake with raspberry rhubarb compote
.....8.00

French toast skillet with strawberry balsamic coulis...8.00

Creamed chicken with morels and peas.....18.00
Grass fed beef burger* with rosemary, garlic, & red
peppers, mayonnaise, provolone & pickled red onion...10.00

Autostrada.....8.00

Fish sandwich (ask your server).....MP

Fisherman's stew.....19.00 (not available Wednesday)

House made fennel sausage with pappardelle,
roasted peppers & onions....13.00

Mussels* with hard cider, leeks, & cream....13.00
(not available Wednesday)

Manilla clams* with Lopes chorizo, masa, olives,
and beer....16.00 (not available Wednesday)

a la carte

Creswick bacon...3.50 Sage breakfast sausage...3.00
Eggs.....2.00 Baked beans w/ country ham...3.00
Cider oats....4.00 Farina w/cream & maple syrup..5.00
Olive oil potatoes...3.00 Granola with milk...4.00
Organic half grapefruit...3.00

WOOD FIRED PIZZA

Blend of Park Cheese aged
parmesan, provolone & 'Funicata'
mozzarella with choice of sauce:

9" with two toppings.....9.50

14" with two toppings.....14.00

Additional toppings are 1.00 each.

SAUCES

Roasted tomato
Walnut pesto
Herb olive oil
Olive tapenade

TOPPINGS

MEATS

House made fennel sausage
Creswick Farms Bacon
Benton's country ham
Spanish salt cured anchovy
Smoked salmon

VEGETABLES

Spinach
Green olives
Kalamata olives
Roasted onion
Salt cured capers
Wood roasted peppers
Roasted garlic
Wood roasted artichoke

CHEESES

Maytag blue
Coach Farm chevre

112 E. Main St. Fennville 269-561-2269

www.journeymancafe.com

Hours: Wed + Thurs 9-10 pm

Fri + Sat 9 - 10 pm

Sunday 9 - 9 pm

*The consumption of raw or undercooked
protein may increase the risk of food borne
illness.

One check per table.

A gratuity of 20% will be added to parties of eight
or more.

J.K. Scrumpy's (22 oz.) *organic* Michigan \$12

BOTTLED BEER

Sol Mexico \$4
 Pilsner Urquell Czech republic \$4
 Lion Lager Sri Lanka \$4
 Harp Ireland \$4
 New Holland Full Circle Holland, MI \$4
 Samuel Smith Organic Lager England \$6
 Harbin Lager China \$4
 Magic Hat Circus Boy Vermont \$4
 Ommegang Witte Ale Cooperstown, NY \$5
 New Holland Mad Hatter IPA Holland, MI \$4
 Bells Two Hearted Ale Kalamazoo, MI \$4
 Sierra Nevada Pale Ale Chico, CA \$4
 Samuel Smith Organic Ale England \$6
 Anchor Steam Beer San Francisco, CA \$4
 Bass Ale England \$5
 Saison Dupont Tourpes, Belgium \$5
 Unibroue La Fin Du Monde Quebec, Canada \$5
 Ommegang Abby Ale Cooperstown, NY \$5
 Samuel Smith Nut Brown England \$6
 Founder's Dirty Bastard Grand Rapids, MI \$6
 Guinness Stout - 15.9 oz. Ireland \$5
 O'Hara's Irish Stout Ireland \$5
 Samuel Smith Oatmeal Stout England \$6
 New Holland The Poet Stout Holland, MI \$4

Hard Cider
 Blackthorn England \$4

DRAFT BEER

12.0 oz. - \$4 pitcher - \$12

Bells Brewing Co. Oberon
 New Holland 'The Poet'

SPECIALTY LARGE BOTTLES

Plank Heller Weizenbock
 Germany 16.9 oz (7.5% alcohol) \$10

Schneider Aventinus Wheat-Doppelbock
 Germany 16.9 oz (8.2% alcohol) \$12

La Chouffe Mc Chouffe Brown
 Belgium 25.4 oz. (8.5% alcohol) \$18

New Holland Night Tripper Imperial Stout
 Holland, Michigan 22 oz. (11% alcohol) \$12

Rogue Morimoto Obi Black Soba Ale
 Newport, Oregon \$12

Unibroue Apple Emphere
 Quebec, Canada 9.4 oz. (5.5% alcohol) \$15

Non Alcoholic Beer
 Clausthaller Germany \$4

WINES BY THE GLASS

White

		<u>glass</u>	<u>bottle</u>
Chardonnay, Fenn Valley 2005	Fennville, Michigan	5	18
Chardonnay, Black Star Farms 2006	Old Mission Peninsula, Michigan	7	32
Signature White, Bry's Estate 2006	Old Mission Peninsula, Michigan	7	32
Pinot Grigio, Chateau Grand Traverse 2006	Old Mission Peninsula, Michigan	5	18

Red

		<u>glass</u>	<u>bottle</u>
Pinot Noir, Bowers Harbor Vineyards 2004	Old Mission Peninsula, Michigan	7	32
Proprietor's Reserve, Chateau Grand Traverse '02	Old Mission Peninsula, Michigan	7	32
Cabernet Sauvignon, Tabor Hill	Buchanan, Michigan	7	32