

THE CORONET

EVENING

WARM SMALLS

- Warm olives ~ 6
Lamb kofta meatballs ~ 8
Duck bacon BLT sliders ~ 8
Broccolini with roasted garlic ~ 6
Balsamic brussels, broccolini & haricot vert ~ 6
Yukon mash with shallots and spinach ~ 6
Winter vegetables in curry coconut cream ~ 6

OTHER NIBBLES

- Leafy salad ~ 7
Beet, yogurt and dill salad ~ 6
Our pickles ~ 6
Marcona almonds ~ 5
Evren's walnut-feta paté ~ 6.5
Lemon sardines with crackers ~ 5.5
Bruschetta of roasted butternut
and lebeh with marconas ~ 7.5

PLATTERS - Lovely to Share

- Fish Platter* ~ 15
Steelhead gravlax, smoked oysters, sardines, creme
fraiche, roasted tomatoes, cucumbers, crackers
- Charcuterie Platter* ~ 16
Paté de Campagne, prosciutto, hard salumi, our
pickles, toast
- Cheese Platter* ~ 14
A trio of our favorites & goodies
- Veggie Platter* ~ 14
Beet and dill salad, Evren's walnut-feta paté,
giardiniera, sumac pita chips

SCRATCH MADE DAILY SOUP ~ 6 / 8
served with savory tomato basil madeleine

ENTREES

Fettucine Caprese ~ 16

Artisanal pasta, roasted grape tomatoes, fresh basil, mozzarella pearls, balsamic reduction
Steelhead 8 Grilled Shrimp 8 Dragoon Sausage 6 Chicken 6 Mixed Veg 5

Jamaican Spiced Braised Lamb Shank ~ 25

Winter vegetables in curried coconut cream, spiced maple roasted roots and mango chutney

Roasted Tilapia ~ 19

Fennel, haricot vert, spinach cardamom creme, black lentils, sauce verte

Our Bangers and Mash ~ 19

Dragoon Session sausages, yukon mash with shallots and spinach,
balsamic brussels sprouts, broccolini and haricot vert, with Guinness and onion gravy

Citrus Roasted Chicken ~ 22

1/2 chicken, citrus marmalade, spiced celariac and carrot puree, broccolini with roasted garlic

The Coronet Burger ~ 14

Prime Black Angus beef cooked sous vide style, smoked gouda, sauteed leeks and peppers,
dijonaise, seasoned russet steak fries

Bacon 3 Duck Bacon 4

Jacques' Magic Beans ~ 17

Butter beans, roasted mushrooms, tomatoes, preserved lemon, piave cheese, greens

Dragoon Sausage 6 Chicken 6 Grilled Shrimp 8

Winter Kale Salad ~ 16

with dragoon session sausage, maple cayenne kabocha squash, apples, pepitas, piave cheese
go vegetarian? Sub avocado for the sausage.

DRINKIES

- Jamaica ~ 4.5
Sparkling lemonade ~ 4.5
Grapefruit or Orange Pellegrino ~ 3
Mineral water ~ sm 3 lg 5
Iced teas ~ 4.5
Coffee, Espresso, Teas

Thanks to: SouthWinds Farm, Barrio Bread,

Queen Creek Olive Mill, Iron John's Brewing & Dos Manos Apiaries

Please ask how to make our offerings vegetarian, vegan or gluten free

