

THE CORONET

BRUNCH

Shakshuka ~ 10.5

Baked egg, spicy middle eastern tomato sauce, chickpeas, feta - cucumber salad

Quiche ~ 13

Roasted red peppers, caramelized onions, fromage blanc - choice of leafy salad or roasted roots

Eggs and Hominy - 11

Two poached eggs on cotija & hominy polenta, tomatillo crema, black beans, leafy greens

The Coronet Burger ~ 14

Black Angus beef cooked sous vide style, roasted poblano peppers and mushrooms, queso oaxaca, sweet corn mayo - choice of leafy salad or roasted roots

add Bacon ~ 3 Duck Bacon ~ 4

Eggs Florentine

Spinach, hollandaise - tomato basil salad

Rosemary ham ~ 14

Roasted mushroom medley ~ 14

House cured gravlax ~ 15

Duck bacon ~ 15

Heavenly Vegetarian Platter ~ 14

A trio of dips - sweet potato tahini, beet yogurt & red pepper walnut. Pickled middle eastern turnips & pita

Fish Platter ~ 15

Steelhead gravlax, smoked oysters, sardines, sour cream, cucumbers, roasted tomatoes, hard egg, crackers

ON THE SWEETER SIDE

Chia and Pink Dragonfruit Bowl - 9.5

Coconut milk chia, dragonfruit puree, fresh berries, pineapple, sweet almond clusters

Belgian Waffle ~ 6

Butter and real maple syrup

Add seasonal fresh fruit & whipped cream ~ 2

Add bacon in it ~ 3

The Works ~ 10.5

Extra maple syrup ~ 2

A Daily Selection of Homemade Pastries

À La Carte Sides

Roasted root vegetables ~ 4.5

Soft poached egg ~ 1.5

Seasonal Fruit ~ 5

Toast ~ 2

Our jam and toast ~ 3.5

Their Nutella and toast ~ 5

Bacon ~ 4

Duck Bacon ~ 6

Ham ~ 4

Dragoon Session sausage ~ 6

À La Carte Salads ~ 5

Leafy greens

Cucumber and parsley

Tomato basil balsamic



Drinkies

Jamaica ~ 4.5

Watermelon Juice ~ 4.5

Sparkling lemonade ~ 4.5

Grapefruit or

Orange Pellegrino ~ 3

Mineral water ~ **sm 3 lg 5**

Iced Teas ~ 4.5

Coffee & hot teas

Chai & espresso drinks

Boozy Drinks

Bloody Mary ~ 8

Mimosa ~ 6

Orange Blossom Special ~ 10

Kir Royale ~ 9

Sangria ~ 6

Michelada ~ 8
-with shot of tequila ~ 13

Thanks to SouthWinds Farm,
Queen Creek Olive Mill, Barrio Bread and Caffe Luce

Please ask how to make our dishes GF, vegetarian or vegan

