

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

The Coronet ~ 12

Local leafy greens and chard mix, two poached eggs, bacon - toast

Chilaquiles Divorciados ~ 14

Two poached eggs, black beans, queso fresco, fresh baby spinach, avocado

Duck Bacon BLT ~ 13

Applewood smoked duck bacon, romaine lettuce, roasted grape tomatoes, dijonnaise
- choice of à la carte salad or roasted roots

Add sous vide egg ~ 1.5

The Coronet Burger ~ 14

Black Angus beef cooked sous vide style, smoked gouda,
sauteed leeks and peppers, dijonnaise - 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

Herb Biscuits and Local Sausage Gravy ~ 11.5

Dragoon Session sausage in white gravy, two poached eggs, fresh baby spinach

ON THE SWEETER SIDE

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

Sauce verte root vegetables



Drinkies

Jamaica ~ 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



Thanks to SouthWinds Farm,
Queen Creek Olive Mill, Barrio Bread & Dos Manos Apiaries

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