

THE CORONET

EVENING

STARTERS & SMALL PLATES

Frisée Salad ~ 8

jicama, apple, pecan, blue cheese champagne vinaigrette

Our Pickles ~ 6**Marcona Almonds ~ 5****Lemon Sardines ~ 6****Butternut Squash Terrine ~ 8**

marinated black lentils, rosemary goat cheese

Liver Toast ~ 7

chicken liver paté, bacon, capers, chives, shallot & radish

Charcuterie Platter ~ 16

paté de campagne, prosciutto, hard salami, pickle

Cheese Platter ~ 14

trio of our favorites & goodies

WARM SMALL PLATES

Warm Olives ~ 6

preserved lemon, garlic

Trio of Grilled Oysters ~ 9

scallion white wine compound butter

Honey Ginger Braised Pork & Fennel Meatballs ~ 8

nestled in roasted parsnips. sweet potatoes & brussels sprouts

Shredded Brisket Flatbread ~ 9

turmeric roasted cauliflower, pickled shallots & shabazi sauce

Roasted Brussels Sprouts ~ 6

honey ginger glaze

Parsnip Puree ~ 5**SCRATCH MADE DAILY SOUP ~ 6 / 8**

served with savory tomato basil madeleine

ENTREES

Bourbon Date BBQ Chicken ~ 22

1/2 chicken on jasmine dirty rice, simple spinach salad

Seared Pork Chop ~ 24

brown butter pecan pear braised gnocchi, bleu cheese, fried sage, garlic parsley pesto

Kale Salad ~ 14

citrus coriander wilted kale, shaved parsnip & butternut squash, cumin pepitas, feta, apples

House Fennel Sausage 7 Chicken 6 Grilled Shrimp 8

Rigatoni Arrabbiata ~ 15

spicy tomato sauce, green olives, capers, piave cheese, arugula, lemon zest

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Quails ~ 34

manchester farms quail stuffed with fennel sausage and served with a white bean & bacon cassoulet, wilted spinach & horseradish applesauce

Steamed Clams ~ 22

sherry white wine & chile butter broth with chestnut herb gremolata, barrio bread

Steak Fries 3

Red Wine Braised Brisket ~ 23

roasted mushrooms, carrots & brussels sprouts on a parsnip puree

Jacques' Magic Beans ~ 17

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

House Fennel Sausage 7 Chicken 6 Grilled Shrimp 8

The Coronet Burger ~ 14

prime black Angus beef, smoked gouda, sauteed leeks and red bell peppers, dijonnaise, seasoned russet steak fries*

Bacon 3 Avocado 2

DRINKIES

Jamaica with mint ~ 4.5

Sparkling lemonade ~ 4.5

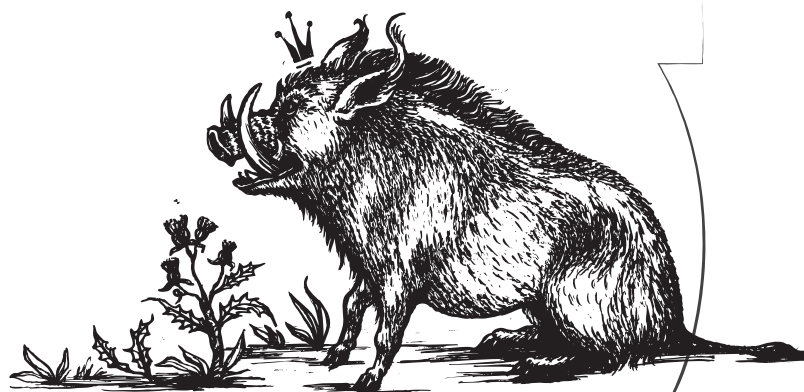
Grapefruit or Orange Pellegrino ~ 3

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 & Caffe Luce



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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness