

# THE CORONET

## EVENING

### STARTERS & SMALL PLATES

**Leafy Salad ~ 7**

roasted tomatoes, cucumbers, lemon oil

**Frisée Salad ~ 8**

jicama, apple, blue cheese champagne vinaigrette

**Our Pickles ~ 6****Marcona Almonds ~ 5****Sonoran Black Bean Dip ~ 6****Lemon Sardines ~ 6****Liver Toast ~ 7**

chicken liver paté, bacon, capers, scallion & radish

**Butternut Squash Terrine ~ 8**

marinated black lentils, rosemary goat cheese

**Charcuterie Platter ~ 16**

Paté de Campagne, prosciutto, hard salami, pickle

**Cheese Platter ~ 14**

A 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 ~ 8**

turmeric roasted cauliflower, pickled shallots & shabazi sauce

**Duck Bacon BLT Sliders ~ 8****Parsnip Puree ~ 5****Dirty Rice ~ 6**

ground beef, chicken livers, onions, peppers, celery, spices

**Roasted Brussels Sprouts ~ 6**

honey ginger glaze

**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 braised gnocchi, blue cheese, fried sage, garlic parsley pesto

***Kale Salad ~ 14***

citrus coriander wilted kale & parsnips, roasted butternut squash, cumin pepitas, 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***

stuffed with fennel sausage served with cassoulet butter bacon white beans, wilted spinach & horseradish applesauce

***Steamed Clams ~ 22***

sherry white wine & chili butter broth with chestnut herb gremolata, barrio bread  
**steak fries 3**

***Red Wine Braised Brisket ~ 23***

roasted mushrooms & 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 cooked sous vide style, smoked gouda, sautéed leeks and peppers, dijonaise, seasoned russet steak fries

**Bacon 3 Duck Bacon 4 Avocado 2**

### DRINKIES

**Jamaica with mint ~ 4.5**

**Sparkling lemonade ~ 4.5**

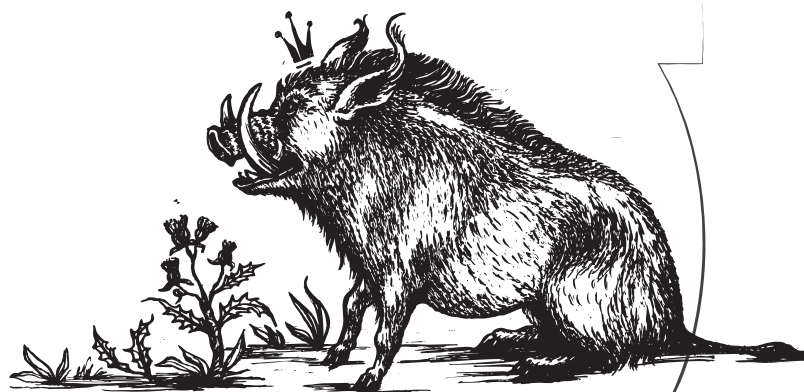
**Grapefruit or Orange Pellegrino ~ 3**

**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