

THE CORONET

EVENING

STARTERS & SMALL PLATES

Leafy Salad ~ 7

roasted tomatos, 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 & brussel sprouts

Shredded Brisket Flatbread ~ 7

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 Brussel 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, fied 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

House Fennel Sausage 7 Chicken 6 Grilled Shrimp 8

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 & brussel 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, sauteed 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

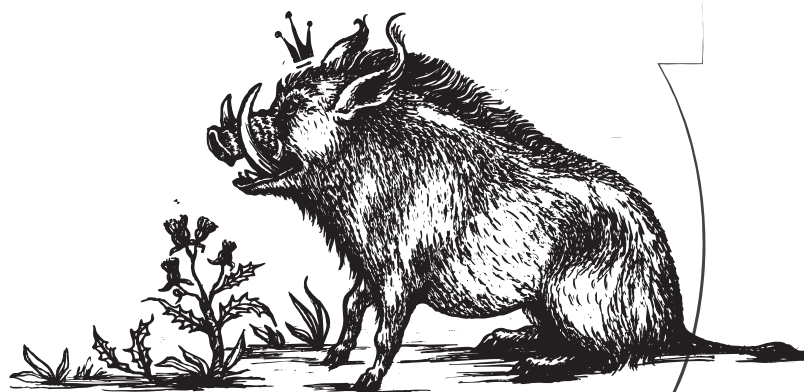
Grapefruit or Orange Pellegrino ~ 3

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