

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 ~ 9**

marinated black lentils, rosemary goat cheese

Liver Toast ~ 8

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

Charcuterie Platter ~ 16

paté de campagne, prosciutto, hard salami, pickle

Cheese Platter ~ 15

trio of our favorites & goodies

WARM SMALL PLATES

Half Quails ~ 18

a generous half portion of our quail entree

Warm Olives ~ 7

preserved lemon, garlic

Trio of Grilled Oysters ~ 9

scallion white wine compound butter

Honey Ginger Braised Pork & Fennel Meatballs ~ 9

nestled in roasted parsnips, sweet potatoes & brussels sprouts

Shredded Brisket Flatbread ~ 10

turmeric roasted cauliflower, pickled shallots & shabazi sauce

Roasted Brussels Sprouts ~ 6

honey ginger glaze

ENTREES

Orange Fennel Chicken ~ 23

seared frenched chicken breast, brown & wild rice, fresh cherries, kale, splash of cream, valbreso feta

Seared Pork Loin ~ 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, valbreso feta, apples

House Fennel Sausage 7 Chicken 6 Grilled Shrimp 8

Rigatoni Arrabbiata ~ 16

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

House Fennel Sausage 7 Chicken 6 Grilled Shrimp 8

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, dijonaise, 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: 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

