

THE CORONET EVENING

STARTERS & SMALL PLATES

Watermelon Salad ~ 6

mint & lime

Tomato Salad ~ 7

grilled halloumi, cukes, sesame seeds, herbs

Our Pickles ~ 6

Marcona Almonds ~ 5

Lemon Sardines ~ 6

Steelhead Toast ~ 9

chilled trout, gruyere spread, pea tendrils, radish, tarragon

Small Summer Salad ~ 8

greens, walnuts, blue cheese, watermelon radish, strawberries, poppy seed vinaigrette

Mezze Platter ~ 16

sicilian tuna in olive oil, tahini, chili labneh, harissa,

roasted beets, cukes, olives, almonds, flatbread

* make it veg & sub roasted cauliflower for tuna

WARM SMALL PLATES

Warm Olives ~ 7

preserved lemon, garlic

Pastis Shrimp ~ 9

kalamata olive, tomato, house pastis, capers, red onion, barrio bread

Pomegranate Braised Pork & Fennel Meatballs ~ 9

roast corn, red pepper, serrano pepper, blackberries

Seared Duck Heart Flatbread ~ 10

north african black bean 'pate', pickled carrot, jalapeño, tangerine

* make it veg & sub roasted beets for duck

Charred Achiote Octopus Tentacle ~ 12

burnt tomato, chili turmeric lime labneh

Manchester Farms Quail ~ 18

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

DAS SOUP EL DE O' JOUR ~ 6 / 8

ENTREES

Summer Salad ~ 13

greens, walnuts, blue cheese, watermelon radish, strawberries, poppy seed vinaigrette

House Fennel Sausage 7 Chicken 7 Grilled Shrimp 8 Roasted Steelhead 11

Roast Cauliflower ~ 19

roast half head of cauliflower, cashew freekeh, roquefort, spinach, date molasses

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Spaghetti Isola ~ 16

walnut lemon sauce, balsamic reduction, fresh greens

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Summer Chicken ~ 23

1/2 chicken, lime seared okra, goat cheese & white pepper polenta, citrus molasses, burnt tomato, summer salad

Braised Escolar ~ 24

slow cooked 'tight' black beans with tomato & garlic, asparagus, tomatillo cumin brown butter, ginger fish broth

Jacques' Magic Beans ~ 17

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

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Grilled Curry Bratwurst ~ 16

forbes meat co brat, baguette, kraut of the moment, roasted tomatoes, peewee potato & fennel salad, dijon

The Coronet Burger ~ 14

prime black angus beef, smoked gouda, sauteed leeks and red bell peppers, dijonaise, pickles, seasoned russet steak fries

Bacon 3 Avocado 2

DRINKIES

Jamaica Mint Tea ~ 4.5

Watermelon Juice ~ 4.5

Sparkling Lemonade ~ 4.5

Grapefruit or Orange Pellegrino ~ 3

Mineral water ~ sm 3 lg 5

Iced Teas ~ 4.5

Thanks to: Barrio Bread, Queen Creek Olive Mill, Forbes Meat Company, 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...even if they're sustainable