

THE CORONET

EVENING

NIBBLES

- Leafy salad ~ 7
- Watermelon & mint salad ~ 6
- Our pickles ~ 6
- Marcona almonds ~ 5
- Gravlax with lebneh and cucumbers ~ 8
- Lemon sardines with crackers ~ 6
- Sweet corn and red pepper salad ~ 5
- Bruschetta with mint and zaatar tapenade, pistachios & pomegranate arils ~ 9
- Marinated mozzarella balls, artichoke hearts, peppadews with Barrio bread ~ 8

WARM SMALLS

- Warm olives ~ 6
- Pomegranate glazed lamb kofta meatballs ~ 8
- Duck bacon BLT sliders ~ 8

PLATTERS - Lovely to Share

- Heavenly Vegetarian Platter ~ 14**
A trio of dips - sweet potato tahini, beet yogurt & red pepper walnut. Pickled middle eastern turnips & pita
- Charcuterie Platter ~ 16**
Paté de Campagne, prosciutto, hard salumi, our pickles, Barrio toast
- Cheese Platter ~ 14**
A trio of our favorites & goodies

SCRATCH MADE DAILY SOUP ~ 6 / 8

served with savory tomato basil madeleine

ENTREES

Duck Salad ~ 23

Pomegranate glazed duck breast, southwinds farm baby greens & jasmine rice, radishes, citrus segments, herb vinaigrette

Pasta Caprese ~ 16

Artisanal pasta, roasted grape tomatoes, fresh basil, mozzarella pearls, balsamic reduction
Steelhead 8 Grilled Shrimp 8 Dragoon Sausage 6 Chicken 6 Mixed Veg 5

Jacques' Magic Beans ~ 17

Butter beans, roasted mushrooms, tomatoes, preserved lemon, piave cheese, greens
Dragoon Sausage 6 Chicken 6 Grilled Shrimp 8

Chinese 5 Spice Slow Braised Short Ribs ~ 24

Roasted chili lime peewee potatoes, charred baby bok choy, cucumber & pineapple salad

Tilapia Veracruz ~ 20

Simmered tomatoes, onions, green olives & jalapeño, mexican green wild rice

Summer Dragoon Session Sausage ~ 19

Purple cabbage slaw, sweet corn and red pepper salad, sprout kraut

Roasted Chicken with Tomatillo ~ 22

1/2 chicken on cotija and hominy polenta, pickled purple onions & local greens salad

The Coronet Burger ~ 14

Prime Black Angus beef cooked sous vide style, roasted poblano peppers and mushrooms, queso oaxaca, sweet corn mayo, seasoned russet steak fries

Bacon 3 Duck Bacon 4 Avocado 2

DRINKIES

- Watermelon juice ~ 4.5
- Jamaica with mint ~ 4.5
- Sparkling lemonade ~ 4.5
- Grapefruit or Orange Pellegrino ~ 3
- Mineral water ~ sm 3 lg 5
- Iced teas ~ 4.5

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

