

# THE CORONET

## B R U N C H

### **Mezze Platter ~ 13**

medium boiled egg, tahini, chili labneh, harissa, roasted beets, cukes, olives, almonds, flatbread

**sicilian tuna in olive oil 3    roasted cauliflower 2**

### **Chef's Daily Breakfast Galette & Salad ~ 13**

local organic greens & other goodies tucked inside house made pastry  
served with a fresh salad

**poached egg 1.5**

### **The Coronet ~ 13**

Two poached eggs, bacon, salad, toast

**roasted roots 3**

### **Eggs and Hominy - 12**

two poached eggs on cotija & hominy polenta, tomatillo crema,  
black beans, leafy greens

### **Eggs Florentine**

barrio bread, spinach, hollandaise - tomato basil salad

**Rosemary Ham ~ 14**

**Roasted Mushroom Medley ~ 14**

**House Cured Gravlax ~ 15**

### **The Coronet Burger ~ 14**

prime black angus beef, smoked gouda, sauteed leeks and peppers, dijonaise

*choice of leafy salad or roasted roots*

**bacon 3**

### **Summer Salad ~ 13**

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

**house fennel sausage 7    chicken 7    grilled shrimp 8**

### **Chia & Pink Dragonfruit Bowl ~ 10**

coconut milk chia, dragonfruit puree, fresh berries,  
pineapple, sweet almond clusters

### **Belgian Waffle ~ 6**

butter and real maple syrup

**seasonal fresh fruit & whipped cream ~ 2**

**bacon in it ~ 3**

**The Works ~ 10.5**

**extra maple syrup ~ 2**

### **À La Carte Sides**

Roasted Root Vegetables ~ 4.5

Soft Poached Egg ~ 1.5

Seasonal Fruit ~ 5

Toast ~ 2.5

Our Jam And Toast ~ 3.5

Their Nutella And Toast ~ 5

Bacon ~ 4.5

Ham ~ 4

House Sausage Patties ~ 5

### **À La Carte Salads ~ 5**

Watermelon & Mint

Leafy greens

Cucumber and parsley

Tomato basil balsamic

### **Drinkies**

Watermelon Juice ~ 4.5

Jamaica ~ 4.5

Sparkling Lemonade ~ 4.5

Grapefruit or

Orange Pellegrino ~ 3

Mineral Water ~ sm 3 lg 5

Iced Teas ~ 4.5

Coffee & Hot Teas

Chai & Espresso Drinks

### **Boozy Drinks**

Bloody Mary ~ 8

Mimosa ~ 6

Orange Blossom Special ~ 10

Kir Royale ~ 9

Sangria ~ 6

Michelada ~ 8

-with shot of tequila ~ 13

Thanks to Barrio Bread, Caffe Luce  
& Queen Creek Olive Mill

PLEASE ASK HOW TO MAKE OUR DISHES VEGETARIAN, VEGAN OR GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

