

# THE CORONET

## BRUNCH

### *Shakshuka ~ 10.5*

Baked egg, spicy middle eastern tomato sauce, chickpeas, feta - cucumber salad

### *Quiche ~ 13*

Roasted red peppers, caramelized onions, fromage blanc - choice of leafy salad or roasted roots

### *Eggs and Hominy - 11*

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

### *The Coronet Burger ~ 14*

Black Angus beef cooked sous vide style, roasted poblano peppers and mushrooms, queso oaxaca, sweet corn mayo - choice of leafy salad or roasted roots

**add Bacon ~ 3 Duck Bacon ~ 4**

### *Eggs Florentine*

Spinach, hollandaise - tomato basil salad

**Rosemary ham ~ 14**

**Roasted mushroom medley ~ 14**

**House cured gravlax ~ 15**

**Duck bacon ~ 15**

### *Heavenly Vegetarian Platter ~ 14*

A trio of dips - sweet potato tahini, beet yogurt & red pepper walnut. Pickled middle eastern turnips & pita

### *Fish Platter ~ 15*

Steelhead gravlax, smoked oysters, sardines, sour cream, cucumbers, roasted tomatoes, hard egg, crackers

## ON THE SWEETER SIDE

### *Chia and Pink Dragonfruit Bowl - 9.5*

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

### *Belgian Waffle ~ 6*

Butter and real maple syrup

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

**Add bacon in it ~ 3**

**The Works ~ 10.5**

**Extra maple syrup ~ 2**

## A Daily Selection of Homemade Pastries

### À La Carte Sides

Roasted root vegetables ~ 4.5

Soft poached egg ~ 1.5

Seasonal Fruit ~ 5

Toast ~ 2

Our jam and toast ~ 3.5

Their Nutella and toast ~ 5

Bacon ~ 4

Duck Bacon ~ 6

Ham ~ 4

Dragoon Session sausage ~ 6

### À La Carte Salads ~ 5

Leafy greens

Cucumber and parsley

Tomato basil balsamic



### Drinkies

Jamaica ~ 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

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 SouthWinds Farm,  
Queen Creek Olive Mill, Barrio Bread and Caffe Luce

Please ask how to make our dishes GF, vegetarian or vegan

