

# 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

### Eggs Florentine

spinach, hollandaise - tomato basil salad

### Rosemary ham ~ 14

### Roasted mushroom medley ~ 14

### House cured gravlax ~ 15

### Duck bacon ~ 15

### The Coronet Burger ~ 14

prime black angus beef cooked sous vide style, smoked gouda, sauteed leeks and peppers,  
dijonaise - choice of leafy salad or roasted roots

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

### Kale Salad ~ 14

citrus coriander wilted kale & parsnips, roasted butternut squash, cumin pepitas, apples

**Grilled Shrimp 8 House Fennel Sausage 7 Chicken 6 Poached Egg 1.5**

## 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

### 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

Our jam and toast ~ 3.5

Their Nutella and toast ~ 5

Bacon ~ 4

Duck Bacon ~ 6

Ham ~ 4

House Sausage Patties ~ 5

### À La Carte Salads ~ 5

Leafy greens

Cucumber and parsley

Tomato basil balsamic



### Drinkies

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

\* Please ask how to make our dishes vegetarian, vegan or gluten

