

# CORONET

3PM-CLOSE



NIGHTTIME

**OLIVES WITH PRESERVED LEMON** 5 *vg*

**HOUSE PICKLES** 7 *vg*

**CURED MEATS** 11

smoked napoli salami, lomo embuchado, fennel finocchiona salami, house beer mustard, crackers

**CHEESE PLATE** 11

humboldt fog goat cheese, 26 mo aged beemster, moody blue, house seasonal jam, crackers

**FRIES** 6

kewpie mayo

**ROASTED ARTICHOKE HEARTS** 13

tahini dressing, barrio crostini *vg*

**CURRIED CARROT SOUP** 10

pistachio, olive oil, coriander *vg gf*

**BARRIO BAGUETTE & BUTTER** 5

**add TINNED GOURMET SEAFOOD**

*with roasted tomatoes, dressed greens:*

*Sardines Smoked with Heather & Chamomile* 12

*Octopus in Galician Sauce* 16

*Smoked Trout Fillets in Olive Oil* 19

*Mackerel in Mustard & Crème Fraîche* 12

**sub** *gluten free bread* 2

**AFTER 5PM**

**LOCAL GREEN SALAD** 14

grilled squash & beet, panisse crouton, carrot, scallion, pear & chive vinaigrette *vg gf (not celiac-free)*

**add** *tofu* 6 *dragoon session sausage* 8

**VEGETABLE PAKORA** 16

lightly battered seasonal vegetables, herbed beet-coconut sauce *vg gf (not celiac-free)*

**LAMB MEATBALLS** 16

spiced meatballs with almonds, & golden raisins in a lebanese tomato curry sauce *gf* - housemade flatbread

**WILD BOAR BIRRIA TACOS OR**

**GRILLED SHRIMP BIRRIA TACOS** 12

two tacos, queso oxaca, cotija, cabbage, radish, cilantro, birria jus *gf*

**GRILLED CHEESE** 16

sharp welsh cheddar & gruyère, peach aleppo jam, dijonnaise, barrio bread, with fries & kewpie mayo *v*

**add** *smoky ham hock* 4

**sub** *for fries: soup* 4 *salad* 3

**sub** *gluten free bread* 2

**THE CORONET BURGER** 20

prime black angus, welsh cheddar, red onion jam, dijonnaise, pickle, with fries & kewpie mayo

*make it veggie 'impossible'* 2

All of our proteins are sustainable, our vegetables organic & local when possible