



COLD SMALLER PLATES

Barrio Baguette and Butter 4

Rosemary Marcona Almonds 6

House Pickles 8

Charcuterie Platter 11

mushroom pate, olives, candied nuts,
seasonal fruit, mustard *gf v* - crackers

Add cheeses 8 cured meats 8 house gravlax 8

SouthWinds Farm Salad 12

roasted pattypan, edamame, green
beans, green peas, red onion, farm greens
tarragon vinaigrette *v gf df*

All Them SouthWinds Beans 12

green, romano and mayocoba beans,
charred scallion-lemon citronette,
black radish, corn, grana padano *v gf **

Leche De Tigre Scallop Crudo 21

coconut milk leche de tigre, roasted corn,
pear, serrano, jicama, shaved black radish,
plantain chips *gf df*

WARM SMALLER PLATES

Roasted Potato and Garlic Soup 9

charred cauliflower 'croutons'
black garlic oil *gf vg df*

Olives With Preserved Lemon 7

barrio baguette *vg df*

Leek Fritters 13

crispy greens, lemony herb yogurt

Roasted Artichoke Hearts 10

tahini dressing, barrio baguette *vg df*

Butter Braised Potatoes & Turnips 8

brussel leaves, tarragon *v gf **

Butter Toasted Orzo 11

grilled zucchini, roasted butternut,
peas, tomato chip, watercress,
lemon-chive beurre monté *v*

Charred SouthWinds Green Beans 12

green beans, romano beans, corno di toro
sweet peppers, gremolata, smoked crushed
almonds *v gf **

Lamb Meatballs with Tomato Curry 12

spiced meatballs with almonds &
golden raisin in a lebanese style
curry sauce *gf* - housemade flat bread

Wine Braised Leg of Rabbit 18

pea puree, wine sauce, ale mustard *gf*

LARGER PLATES

Made to Order Fish Chowder MP

market fresh white fish, bacon, potato,
celery, thyme, barrio baguette

Piri Piri Half Cornish Hen 28

green lentil mujadara, kumquat
herb salad *gf df*

Make It Vegan sub

Dukkah Crusted SW Eggplant *vg gf df*

Grilled Steelhead 32

Persian sweet and spicy marinated olives
with walnuts, watercress, Iranian
rice tahdig, pomegranate arils *gf*

Braised Rabbit and

Root Vegetable Tarte Tatin 32

new potato, baby turnip, pearl onion and
tomato nestled in puff pastry with
baby carrot, watercress and ale mustard

Make It Vegetarian 28

Seared Mushrooms - hold the bunny

Pork³ 30

orange braised pork, grilled pork
tenderloin, ham hock broth with
bittergreens, brussel leaves, roasted baby
turnip, trumpet mushroom chip *gf*

Hail the Glorious Mushroom

with Grilled Flatiron Steak 37

gourmet mushrooms, brandied morel
veloute, butter braised new potatoes,
pea purée *gf*

TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes,
barrio baguette, butter

Jose Gourmet Spiced Tuna Pate 13

Jose Gourmet Smoked Trout Fillets

In Olive Oil 24

Les Mouettes d'Arvor Mackerel

in Mustard and Crème Fraîche 17

Patagonia Smoked Mussels 16

Jose Gourmet Sardines in Olive Oil 16

Conservas de Cambados

Octopus in Galician Sauce 21

v - vegetarian vg - vegan

df - dairy free gf - gluten free

** - ask to make it vegan*

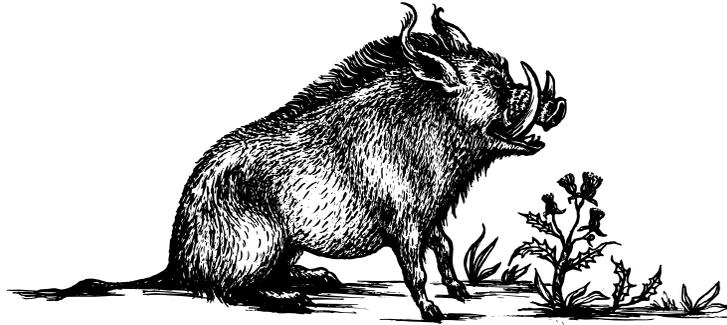




The Coronet proudly serves
100% sustainable proteins.

We care that our proteins are ethically sourced with minimal
environmental impact.

We also source organic and /or local produce & other goods
whenever possible.



We would like to thank our local
friends, bakers, makers & vendors:

SouthWinds Farm
Barrio Bread
Pivot Produce
Dos Manos Apiaries
Hamilton Distillers
Caffe Luce
Maya Tea
Sand Reckoner

At the Coronet we make food we love from scratch
with an omnivores' gusto.

Please be aware that there is a presence of milk, egg,
tree nuts, soy, wheat, fish & crustacean shellfish in the kitchen.

There are no peanuts.

We will do our best to accommodate allergies and proclivities,
however the kitchen itself is not allergen free.

We can accommodate omissions whenever possible.

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

A 22% Gratuity will be added to parties of 6 or more

