



COLD SMALLER PLATES

Barrio Baguette and Butter *v* 4

Rosemary Marcona Almonds *v* 6

House Pickles *v* 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 13

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

All Them SouthWinds Beans 13

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

Leche De Tigre Hamachi Crudo 21

coconut milk leche de tigre, roasted corn,
pear, jalapeño, jicama, shaved radish, plan-
tain chips *gf df*

WARM SMALLER PLATES

Roasted Potato and Garlic Soup 10

charred cauliflower, black garlic oil *gf vg df*

Olives With Preserved Lemon 7

barrio baguette *vg df*

Leek Fritters 13

greens, lemony beet yogurt *v*

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 and butternut,
peas, tomato chip, greens,
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 **

LARGER PLATES

Made to Order Fish Chowder MP

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

Pancetta Wrapped Chicken Roulade 32

orange date and pistachio stuffed -
green lentil mujadara, radicchio orange
salad, pomegranate mollasses *gf df*

Make It Vegan 28

Dukkah Crusted Eggplant *vg gf df*

Grilled Steelhead 34

Persian sweet and spicy marinated olives
with walnuts, herbs, 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, greens and ale mustard

Make It Vegetarian 29

Seared Mushrooms - hold the bunny

Pork³ 33

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

Hail the Glorious Mushroom

with Grilled Flatiron Steak 39

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

TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes,
barrio baguette, butter

Les Mouettes d'Arvor Rillettes

of Tuna & Fromage Frais 14

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





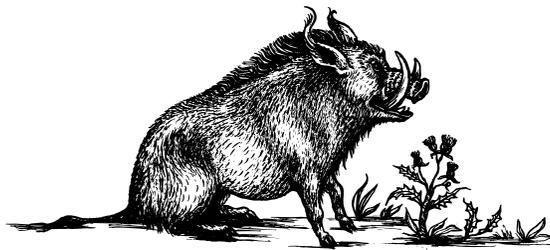
**The Coronet proudly serves
100% sustainable proteins from a 100% scratch kitchen.**

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

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

Please understand that these ethics impact pricing and portion size.

**Most of our menu offerings are lovely to pair with each other!
We encourage guests to share from the smaller and larger plates.**



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

**SouthWinds Farm
Vista Microgreens
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 -
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