



## COLD SMALLER PLATES

**Rosemary Marcona Almonds** *v* 6

**House Pickles** *v* 8

**Charcuterie Platter** 11

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

Add cheeses 8 cured meats 8 house gravlax 8

**SouthWinds Farm Salad** 13

roasted butternut, edamame, roasted radish, green peas, red onion, farm greens tarragon vinaigrette *v gf df*

**Butter Lettuce "Wedge"** 14

crispy pancetta, smoked blue cheese, champagne-garlic vinaigrette, scallion, crispy carrot *gf*

## WARM SMALLER PLATES

**Barrio Baguette and Butter** *v* 4

**Curried Carrot Soup** 10

pistachio, olive oil, coriander *gf vg df*

**Olives With Preserved Lemon** 7

barrio crostini *vg df gf*

**Roasted Artichoke Hearts** 10

tahini dressing, barrio crostini *vg df*

**Roasted Broccoli** 13

brown butter, black garlic-tahini-honey, mint, coconut sambal *v gf \**

**Coffee Roasted SW Carrots** 13

beet yogurt, alepo compound butter, walnuts, citrus zest *v gf*

**Butter Toasted Orzo** 11

grilled zucchini and butternut, peas, tomato chip, greens, lemon-chive beurre monté *v*

**Andouille Stuffed Fried Frog Legs** 17

panko encrusted, butternut sauce, confit garlic, parsley emulsion

## LARGER PLATES

**Thai Mussels and Grilled Shrimp** 28

lemongrass coconut milk fumet, thai chili, edamame, green chickpeas, torn fresh herbs, barrio toast

**Pancetta Wrapped Chicken Roulade** 32

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

**Dukkah Crusted Eggplant** 28

green lentil mujadara, radicchio orange salad, pomegranate molasses *vg gf df*

**Guajillo Grilled Pork Tenderloin** 33

smoky paprika tomato risotto with green chickpeas, roasted broccolini, arugula lemon salad *gf*

**Grilled Steelhead** 34

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

**Flatiron Steak** 42

warm chimichurri potato salad with radishes and green beans - paprika dusted roasted corn, horseradish labneh *gf*

## TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes, barrio baguette, butter

**Jose Gourmet Spiced Tuna Pate** 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





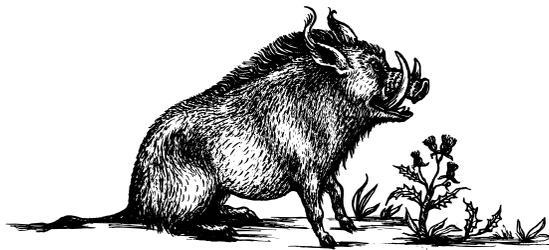
**The Coronet proudly serves  
100% sustainable proteins from a 100% scratch kitchen.**

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