



COLD SMALLER PLATES

Rosemary Marcona Almonds *vg* 8

House Pickles *vg* 10

Charcuterie Platter 12
walnut mushroom pate, olives, candied nuts,
seasonal fruit, mustard - crackers *v*
add cheeses 8 cured meats 8 house gravlax 8

Shrimp Patacones 14
smashed fried plantain, cold grilled shrimp
salad - roasted corn, jalapeno, pomegranate
arils, mango amba, with crispy chorizo *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* 5

Curried Carrot Soup 10
pistachio, olive oil, coriander *vg gf*

Olives With Preserved Lemon 8
barrio crostini *vg gf*

Roasted Artichoke Hearts 13
tahini dressing, barrio crostini *vg*

Roasted Broccoli 15
brown butter, black garlic-tahini-honey,
coconut sambal * *v gf*

Moroccan Spiced Couscous 13
cauliflower, red peppers, radicchio, sultanas,
almonds, green chickpeas, english pea * *v*

Lamb Meatballs with Tomato Curry 15
spiced meatballs with almonds &
golden raisin in a Lebanese style
curry sauce *gf* - housemade flatbread

Bossam 17
Korean braised pork belly, scallion salad,
grilled kimchi, ssamjang, butter leaf wrap

LARGER PLATES

Grilled SW Farm Pattypan Squash 21
black lentils, SouthWinds farm tomato,
apple, pears, watercress,
tomato sherry vinaigrette *vg gf*

Made to Order Fish Chowder MP
market fresh white fish, bacon, potato,
celery, thyme, barrio toast

Thai Mussels and Grilled Shrimp 30
lemongrass coconut milk fumet, thai
chili, edamame, green chickpeas,
torn fresh herbs, barrio toast *gf df*

Spicy Green Curry 28
pomegranate glazed seared tofu,
SW farms pattypan squash, green beans,
& eggplant, red pepper, on a bed of
basmati rice tahdig *vg gf* sub shrimp 10

Guajillo Grilled Pork Tenderloin 34
smoky paprika tomato risotto with green
chickpeas, english pea, roasted broccolini,
arugula lemon salad *gf*

Steelhead 38
Persian sweet and spicy marinated olives
with walnuts, herbs, Iranian
rice tahdig, pomegranate arils *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.**

PLEASE VISIT OUR MERCANTILE

**To find and purchase our
homemade goods, tabletop items, local artisan wares & more!**

**Open 7 days a week 8 AM - 2 PM
& Thursday - Monday until 10 PM.**

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

