



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*

Mushroom & Black Lentil Salad 16

local chestnut mushrooms, apple, pear, watercress, roasted corn, SW Farm plum tomato vinaigrette *vg gf*

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 Broccolini 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

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, SouthWinds eggplant & corno di toro sweet pepper, zucchini, green beans, 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*

Angus Ribeye 46

lapsang souchong mashed spuds, bourbon candied bacon, seared local mushrooms, roasted beet bordelaise *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% Gratuuity will be added to parties of 6 or more

