



## 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

**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*

**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

**Herb de Provence Half Hen** 36

butter basted hen, winter squash & parsnip hash, date molasses roasted grapes, walnut & pomegranate sauce, crispy pancetta *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

**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**

