

CORONET

3PM-CLOSE



NIGHTTIME

OLIVES WITH PRESERVED LEMON 5 *vg*

HOUSE PICKLES 7 *vg*

CURED MEATS 11

smoked napoli salami, lomo embuchado, fennel finocchiona salami, house beer mustard, crackers

CHEESE PLATE 11

humboldt fog goat cheese, 26 mo aged beemster, moody blue, house seasonal jam, crackers

FRIES 6

kewpie mayo

ROASTED ARTICHOKE HEARTS 13

tahini dressing, barrio crostini *vg*

CURRIED CARROT SOUP 10

pistachio, olive oil, coriander *vg gf*

BARRIO BAGUETTE & BUTTER 5

add TINNED GOURMET SEAFOOD

with roasted tomatoes, dressed greens:

Sardines Smoked with Heather & Chamomile 12

Octopus in Galician Sauce 16

Smoked Trout Fillets in Olive Oil 19

Mackerel in Mustard & Crème Fraîche 12

sub dedicated gluten free bakery bread 2

AFTER 5PM

LOCAL GREEN SALAD 14

grilled squash & beet, panisse crouton, carrot, scallion, pear & chive vinaigrette *vg gf (not celiac-free)*

add *tofu* 6 *dragoon session sausage* 8

VEGETABLE PAKORA 16

lightly battered seasonal vegetables, herbed beet-coconut sauce *vg gf (not celiac-free)*

LAMB MEATBALLS 16

spiced meatballs with almonds, & golden raisins in a lebanese tomato curry sauce *gf* - housemade flatbread

WILD BOAR BIRRIA TACOS OR

GRILLED SHRIMP BIRRIA TACOS 12

two tacos, queso oxaca, cotija, cabbage, radish, cilantro, birria jus *gf*

GRILLED CHEESE 16

sharp welsh cheddar & gruyère, peach aleppo jam, dijonnaise, barrio bread, with fries & kewpie mayo *v*

add *smoky ham hock* 4

sub *for fries: soup* 4 *salad* 3

sub *dedicate gluten free bakery bread* 2

THE CORONET BURGER 20

prime black angus, welsh cheddar, red onion jam, dijonnaise, pickle, with fries & kewpie mayo

make it veggie 'impossible' 2

All of our proteins are sustainable, our vegetables organic & local when possible