

Seasonal Specials

Mon - Fri 11am - Close Sat & Sun 1pm - Close

Cranberry Goat Cheese Truffles 8

Goat cheese and cream cheese whipped with cinnamon honey and chopped pecans formed into bite sized balls. Rolled in chopped dried cranberries, pecans, and minced fresh parsley. Topped with honey drizzle.

Sweet Potato Waffle Fries with Curry Aioli 8

Sweet potato waffle fries deep fried to perfection served with Coquette's tangy curry aioli for dipping.

Seasonal Cheese Plate 16

Herbed goat cheese, parmesan frico, mozzarella, and seasonal cheeses. Served with grapes, granny smith apple, red pepper jam, crostini, and candied walnuts

Rosemary's Roasted Chicken 16

Half of a chicken herb brined and roasted to perfection. Served on a bed of wilted spinach and carrot puree. With choice of side.

Herbal Rice Salad 14

Butterfly pea flower rice with mixed vegetables, ginger root, carrot puree, and fresh jalapeno.

Spicy Pork Bowl 15

Rice, pickled red onion, cabbage mix, spicy black beans, pico de gallo, fresh jalapeno, avocado, cilantro leaves, topped with our slow braised pulled pork. Served with Salsa verde and lime wedge.

French Onion Soup 9

Scratch made french onion soup and crostini topped with melted swiss cheese. Served with side of Coquettes baguette and butter.

Classic Caesar Salad 12

Chopped romaine lettuce, shredded parmesan cheese, house crouton's, scratch made Caesar dressing and a parmesan cheese frico (cheese crisp).

Add chicken 5

Add shrimp 6

Southwest Fried Chicken Salad 15

Fried buttermilk battered chicken strips, roasted corn, black beans, pickled red onions, shredded carrot, pico de gallo and avocado on artisan mixed greens, served with our house ranch dressing.

*Our eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Early Day

Mon - Fri 8am - 11am Sat & Sun 8am - 1 pm

Frittata 12
choice of side

*Egg-based Italian dish similar to an omelette or crustless quiche

Comes with choice of one cheese and one vegetable,

Veggies .50 ea

Onion, tomato, spinach, squashes, drunken mushrooms & celery

Specialty veggies 1 ea

sundried tomato, garlic confit & heirloom cherry tomato

Protein 2 ea

bacon, ham, sausage & chicken

Cheese 1 ea

for cheddar, swiss & mozzarella

Specialty cheese 2 ea

goat chevre, ricotta, parmesan & wasabi cream cheese

Pumpkin Cake Waffle 14
choice of side

One Pumpkin cake waffle served with pumpkin spice whipped butter, anglaise drizzle, fresh whipped cream.

Chicken & Biscuit 14
choice of side

Coquette's biscuit topped with a grilled chicken breast and melted cheddar cheese then smothered in our house made sage vegetarian gravy. Served with two *eggs cooked how you like them!

Quiche & Soup or Salad 9

A slice of our scratch made daily Quiche (ask about daily flavors) served with choice of house green salad, soup of the day or Coquette's vegan green chili

Shrimp & Eggs 15
choice of side

Sauteed shrimp with heirloom cherry tomatoes, drunken mushrooms, red onions and avocado tossed with our fresh hollandaise sauce and topped with two *eggs cooked how you like them!



a scratch kitchen
100% Gluten Free
Always & Forever

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