

# colette

A FRENCH-INSPIRED RESTAURANT  
IN STATION NORTH

COCKTAILS  
*^n: a stimulating Liquor composed of spirits of any kind, sugar, water + bitters*

<b>BLOODY MARY</b> 1921, Paris, France	\$8
Sacramento tomato juice, horseradish, Tabasco	
<i>Fernard Petiot, Harry's New York Bar</i>	
<b>COLETTE'S IRISH COFFEE</b> 1940s aboard a Pan Am flight	\$9
Coffee + Jameson, vanilla-infused whipped cream	
<i>Joe Sheridan, head chef in Foynes, County Limerick</i>	
<b>ITALIAN GREYHOUND</b> San Francisco, CA	\$8
Campari, fresh grapefruit juice, vodka	
<i>Andrew Hildebrand, W Hotel</i>	
<b>FRENCH 75</b> 1915, Paris, France	\$9
Gin, lemon juice, champagne, lemon twist	
<i>Harry MacElhone, Harry's New York Bar</i>	
<b>KIR ROYALE</b> 1945, Dijon, France	\$8
Champagne + creme de Cassis	
<i>Canon Felix Kir, the mayor of Dijon from 1945-1968</i>	
<b>CHAMPAGNE COCKTAIL</b> 1862, New York, New York	\$8
Champagne with an Angostura-soaked sugar cube, lemon twist	
<i>Jerry Thomas, The Bar-Tenders Guide</i>	
<b>VIVE L'APERTIF</b> 2016, Baltimore Maryland	\$9
St. Germain, Lillet, Champagne + Grapefruit Juice / Served in a coupe	
<b>CEREMONY COFFEE</b> regular + decaf	\$3





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AVAILABLE ALL DAY

Gruyere Beignets, honey, chives + sea salt	\$9
Battered Fiddlehead Fern, basil and tarragon + espelette mayo	\$11
Bibb + Pickled Vegetable Salad, green goddess + breadcrumbs	\$12
Young Kale, sunchokes, apple vinaigrette + pistachio	\$13
Crunchy Spring Vegetables, celery root remoulade + young spring greens	\$12
Duck Confit Tartine, pickled daikon + port mustard	\$16
Potted Chicken Liver + strawberry jam	\$13
Steak Tartare, ramp mayonnaise, cured egg yolk + horseradish	\$18
Roasted Quail, morels + fava beans + chicken jus	\$18
Lamb Merguez Sausage, french green lentils, ravigote + whole grain mustard	\$17

BRUNCH UNTIL 5 PM

Cornbread + Honey Butter	\$4
Jaime's Sunday Donuts	\$7
Ramp, Mushroom and Gruyere Quiche, spring salad	\$13
Biscuits + Bacon Gravy,	\$12
French Toast, whipped ricotta + strawberries	\$12
Lamb Merguez, brioche, spiced tomato + poached egg	\$18
Crab + Mustard Green Frittata	\$16
Ham Shank, mushroom and Gruyere Omelette + potatoes	\$14
Eggs, Kale and Gruyere Gratin + Baguette	\$13
Bavette Steak and Eggs, potatoes, demi + hollandaise	\$19
Fried Chicken, kale, cornbread + chili honey	\$17

AFTER 5 PM

Mussels, tomato + lobster broth + fine herb	\$14
Ham, Crab + Kale Gratin, gruyere + bread	\$16
Bronzino, preserved lemon + mesclun	\$28
Albacore Tuna, marinated potato, scallions + aioli	\$29
Morel and Wild Mushroom Stew, fiddlehead ferns, madeira + ricotta dumplings	\$28
Chicken, potato, bread, greens + jus	\$24
Glazed City Ham Shank, pickled vegetable salad + whole grain mustard	\$25
Roseda Farms Ribeye Steak, fried potatoes + fermented ramp herb dressing	\$37

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