



1709 N. Charles St, Station North  
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Gruyere Cheese Beignets, honey, chives + sea salt	\$9
Young Spring Greens, pickled fennel, olive oil + fine herb	\$9
Young Kale, Lemon + Garlic, creme fraiche + anchovy	\$12
Chilled Asparagus + Spring Garlic Soup + buttermilk	\$11
Wild Mushroom Tartine, Ricotta, Port + Brioche	\$14
Beet Salad, pine nuts, buttermilk + sorrel	\$13
Ramps + Asparagus, tarragon, pickled mushrooms + slow egg	\$16
Bok choi, sweet potato, shiitake, espelette + parsley	\$15
Lamb Rillettes, pickled mustard seed + parsley	\$13
Foie Gras Mousse, whole grain mustard + ramp relish	\$17

Fluke Ceviche, bay leaf brown butter, chives + espelette	\$16
Mussels, tomato, white wine, fine herb	\$14
Head-on Shrimp, kale, romesco + country ham jus	\$16/\$26
Calamari, potato, aioli + mussels	\$15
Octopus, beef heart, potato, caper + olive	\$25
Bronzino, preserved lemon + mesclun	\$28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$19/\$29
Bouillabaisse, turbot, monkfish, potato, aioli + bread	\$21/\$31

Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Chicken, potato, bread, greens + jus	\$24
Pressed Hog Head, carolina gold, celeriac, kale, mustard + pork jus	\$26
Double Lamb Loin, sunchokes, ramps + preserved lemon	\$38
Beef Cheeks, baby carrots, ramps, kale + demi	\$31

Apple, ricotta, honey + granola	\$10
Lemon Tart, creme de violette meringue + mint syrup	\$12
Buttermilk Panna Cotta, grapefruit + tarragon	\$9
Chocolate Praline terrine + hazelnut milk	\$13
Pistachio Creme Brulee	\$8

