

# 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	
Fernard Petiot, Harry's New York Bar	
<b>COLETTE'S IRISH COFFEE</b> 1940s aboard a Pan Am flight	\$9
Coffee + Jameson, vanilla-infused whipped cream	
Joe Sheridan, head chef in Foynes, County Limerick	
<b>ITALIAN GREYHOUND</b> San Francisco, CA	\$8
Campari, fresh grapefruit juice, vodka	
Andrew Hildebrand, W Hotel	
<b>FRENCH 75</b> 1915, Paris, France	\$9
Gin, lemon juice, champagne, lemon twist	
Harry MacElhone, Harry's New York Bar	
<b>KIR ROYALE</b> 1945, Dijon, France	\$8
Champagne + creme de Cassis	
Canon Felix Kir, the mayor of Dijon from 1945-1968	
<b>CHAMPAGNE COCKTAIL</b> 1862, New York, New York	\$8
Champagne with an Angostura-soaked sugar cube, lemon twist	
Jerry Thomas, The Bar-Tenders Guide	
<b>MELLINI</b> 2016, Baltimore Maryland	\$9
Blood Orange + Pomegranate, Champagne	
House recipe, Mel Bowdish	
Francois Montand <b>Blanc de Blancs Brut</b> / France	\$8/187ml bottle





1709 N. Charles St, Station North

443-835-2945

colettebaltimore.com

AVAILABLE ALL DAY

Gruyere Cheese Beignets, honey, chives + sea salt	\$9
Bibb + Pickled Vegetable Salad, green goddess + breadcrumbs	\$11
Young Kale, sunchoke, apple vinaigrette + pistachio	\$13
Crunchy Spring Vegetables, celery root remoulade + young spring greens	\$12
Bok Choi and Sweet Potato, shiitake, espelette + parsley	\$15
Lamb Rillettes, pickled mustard seed + parsley	\$13
Foie Gras Mousse, whole grain mustard + ramp relish	\$16
Steak Tartare, ramp mayonnaise, cured egg yolk + horseradish	\$18

BRUNCH UNTIL 5 PM

Cornbread + Honey Butter	\$4
Jaime's Sunday Donuts	\$7
Rhubarb Galette	\$8
Ramp, Mushroom and Gruyere Quiche, spring salad	\$13
Biscuits + Sausage Gravy,	\$12
Smoked Trout for the table, marinated potatoes, bibb + creme fraiche	\$16
French Toast, whipped ricotta + strawberries	\$12
Salmon Gravlax Flatbread, radishes + creme fraiche	\$15
Fish and Chips + ramp tartar	\$20
Ham Shank, Caramelized Onion and Gruyere Omelette + potatoes	\$14
Shakshuka, fried chickpea tabbouleh + bread	\$15
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
Confit Calamari + Potato Salad, aioli + smoked mussels	\$15
Crab Fritters, asparagus and herb salad + tarragon creme fraiche	\$18
Octopus, beef heart, potato, caper + olive	\$25
Bronzino, preserved lemon + mesclun	\$28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$19/\$29
Morel and Wild Mushroom Stew, fava beans, madeira + ricotta dumplings	\$26
Chicken, potato, bread, greens + jus	\$24
Glazed City Ham Shank, pickled vegetable salad + whole grain mustard	\$25
Lamb Merguez Sausage, french green lentils + ravigote	\$25
Roseda Farms Ribeye Steak, fried potatoes + fermented ramp herb dressing	\$35

colette