



A FRENCH-INSPIRED RESTAURANT
IN STATION NORTH

1709 N. Charles St / 443-835-2945
colettebaltimore.com

Gruyere Beignets, honey, chives + sea salt	\$9
Radish + Peach Salad, scarlet frills + honey basil vinaigrette	\$11
Summer Peas + Beans, mustard vinaigrette, greens creme fraiche + chanterelles	\$15
Baby Chard, pickled rhubarb, cucumber + peanuts	\$11
Cauliflower, blackberries, basil + granola	\$12
Grilled Zucchini, marinated tomatoes, whipped ricotta + basil	\$13
Potted Duck Liver + strawberry jam	\$12
Charred Walla Walla Onion, Shitake, sunchoke + breadcrumbs	\$13
Steak Tartare, ramp mayonnaise, cured egg yolk + horseradish	\$16
Duck Confit Panzanella, cherry tomatoes, arugula + jimmy nardellos	\$17
Lamb Merguez Sausage, french green lentils, ravigote + whole grain mustard	\$16
Battered Squash Blossoms, scallop mousseline, preserved lemon + soft herbs	\$16
Mussels, tasso ham, spring garlic fumet + fine herb butter	\$15
Soft Shell Crabs, romano bean and tomato salad + ramp mayo	\$19/29
Bronzino, preserved lemon + mesclun	\$27
Rice and Lentil Salad, roasted summer vegetables, herbed yogurt	\$20
Chicken, potato, bread, greens + jus	\$23
Pan-roasted Pork Chop, grilled summer squash, scallions + pine nut romesco	\$25
Pan Seared Duck Breast, grilled peaches, mustard greens + duck jus	\$27
Grilled Lamb Shank, baby turnips, green beans, creme fraiche + honey	\$32
Hot Milk Cake, creme fraiche + poached cherries	\$11
Blueberry Creme Tart + mint	\$13
Dark Chocolate and Blackberry Mousse Cake	\$12
Milk and Honey Pot de Creme, lavender shortbread	\$8
Ceremony Coffee / <i>regular or decaf</i>	\$3

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