



A FRENCH-INSPIRED RESTAURANT
IN STATION NORTH

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

Gruyere Beignets, honey, chives + sea salt	\$9
Fried Duck Rillettes, pickled turnip + espelette mayo	\$11
Baby Chard, pickled rhubarb, cucumber, radish + peanuts	\$13
Young Kale, sunchoke, apple vinaigrette + pistachio	\$13
Crunchy Spring Vegetables, celery root remoulade + young spring greens	\$12
Pea and Strawberry Salad, whipped ricotta, soft herbs + elderflower	\$13
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
Bay Scallop Crudo, lime, cucumber, red onion, chervil + brioche	\$15
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
Pan Seared Duck Breast, sweet potato and mustard greens + sherried blueberries	\$29
Roseda Farms Ribeye Steak, fried potatoes + fermented ramp herb dressing	\$37
Rhubarb and Hazelnut Frangipane Galette	\$12
Strawberry Creme Tart + fried basil	\$13
Chocolate Praline Mousse Cake	\$12
Milk and Honey Pot de Creme, lavender shortbread	\$8
Ceremony Coffee / <i>regular or decaf</i>	\$3

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