



A FRENCH-INSPIRED RESTAURANT
IN STATION NORTH

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

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
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	\$21
Roseda Farms Ribeye Steak, fried potatoes + fermented ramp herb dressing	\$34
Rhubarb and Hazelnut Frangipan Tart	\$13
Strawberry Shortcake + Basil Whipped Cream	\$9
Chocolate Praline Mousse Cake	\$12
Pistachio Creme Brulee	\$8
Ceremony Coffee / <i>regular or decaf</i>	\$3

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