



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
Leaf Lettuce, shaved radish + honey basil dressing	\$10
Baby Chard, pickled rhubarb, cucumber + peanuts	\$11
Fried Broccoli, tatsoi, sesame + garlic scape	\$14
Grilled Zucchini, marinated tomatoes, whipped ricotta + basil	\$13
Potted Duck Liver + strawberry jam	\$12
Steak Tartare, ramp mayonnaise, cured egg yolk + horseradish	\$16
Grilled Quail, pea + fava bean panzanella + chanterelle vinaigrette	\$20
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	\$28

Rice and Lentil Salad, roasted summer vegetables, herbed yogurt	\$20
Chicken, potato, bread, greens + jus	\$24
Pan-roasted Pork Chop, grilled summer squash, scallions + pine nut romesco	\$25
Pan Seared Duck Breast, sweet potato and mustard greens + sherry blueberries	\$28
Grilled Bone-in Beef Rib, fried sunchokes, grilled onions + rhubarb molé	\$34

Rhubarb and Hazelnut Frangipane Galette	\$12
Strawberry Creme Tart + fried basil	\$13
Chocolate Praline Bombe + praline caramel	\$12
Milk and Honey Pot de Creme, lavender shortbread	\$8
Ceremony Coffee / <i>regular or decaf</i>	\$3

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