



1709 N. Charles St, Station North

443-835-2945

colettebaltimore.com

Gruyere Cheese Beignets, honey, chives + sea salt	\$9
Young Spring Greens, pickled fennel, olive oil + fine herb	\$8
Grilled Young Kale, Lemon + Garlic, creme fraiche + anchovy	\$12
Beet Salad, pine nuts, buttermilk + sorrel	\$13
Ramps + Asparagus, tarragon, pickled mushrooms + slow egg	\$16
Sweet Potato, shiitake, espelette + parsley	\$14
Carrots, labneh + mixed herbs	\$13
Lamb Rillete, pickled mustard seed + parsley	\$12
Duck Confit, apricot, watercress + pickled daikon	\$16
Foie Gras Mousse, whole grain mustard + ramp relish	\$18

Fluke Ceviche, bay leaf brown butter, chives + espelette	\$15
Octopus, beef heart, potato, caper + olive	\$25
Head-on Shrimp, kale, romesco + country ham jus	\$16/26
Bronzino, preserved lemon + mesclun	\$28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$19/29
Bouillabaisse, turbot, monkfish, potato, aioli + bread	\$21/31

Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Chicken, potato, bread + jus	\$24
Pressed Hog Head, carolina gold, celeriac, kale, mustard + pork jus	\$26
Double Lamb Loin, sunchokes, ramps + preserved lemon	\$38
Beef Cheeks, baby carrots, ramps, kale + demi	\$31

Apple, ricotta, honey + granola	\$10
Matcha, black sesame + white chocolate mousse cake	\$11
Buttermilk Panna Cotta, grapefruit + tarragon	\$9
Chocolate Praline terrine + hazelnut milk	\$12
Pistachio Creme Brulee	\$8

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