



A FRENCH-INSPIRED RESTAURANT
IN STATION NORTH

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

Gruyere Beignets, honey, chives + sea salt	\$10
Baby Chard, pickled rhubarb, cucumber + peanuts	\$11
Summer Bean Salad, mustard vinaigrette, creme fraiche + chanterelles	\$15
Radish + Peach Salad, young lettuce + honey basil dressing	\$11
Summer Tomatoes, corn mayonnaise, soft herbs + brioche	\$14
Cauliflower, blackberries, basil + granola	\$13
Grilled Zucchini, marinated tomatoes, whipped ricotta + basil	\$12
Charred Walla Walla Onion, shiitake, sunchokes + breadcrumbs	\$13
Spiced Young Carrots, aji, hummus + yogurt	\$14
Duck Confit Pancake, cabbage, ramp kimchi + plum	\$16

Jumbo Lump Crab, cucumber, apple + honey vinegar	\$14
Grilled Head-On Shrimp, summer squash, scallion + romesco	\$17
Tuna Niçoise, green beans, tomatoes, olive + slow egg	\$26
Bronzino, preserved lemon, summer squash + parsley	\$28

Ratatouille, eggplant, summer squash, tomato, caper + soft herbs	\$21
Chicken, green beans, chanterelles, pistachio + brown butter	\$25
Bavette, potatoes, summer squash + garlic scapes	\$27
Duck Breast, grilled peaches, squash blossoms + duck jus	\$26

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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