



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 + Pickle Salad, green goddess + breadcrumbs	\$9
Young Kale, sunchokes, apple vinaigrette + pistachio	\$12
Wild Mushroom Tartine, Ricotta, Port + Brioche	\$14
Beet Salad, pine nuts, buttermilk + sorrel	\$13
Bok choy + 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
Octopus, beef heart, potato, caper + olive	\$25
Bronzino, preserved lemon + mesclun	\$28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$19/\$29

Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Chicken, potato, bread, greens + 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 + asparagus, creamed kale + demi	\$31

Lemon Tart, creme de violette meringue + mint syrup	\$12
Buttermilk Panna Cotta, grapefruit + tarragon	\$9
Chocolate Praline terrine + hazelnut milk	\$13
Pistachio Creme Brulee	\$8

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