



1709 N. Charles St, Station North
443-835-2945
colettebaltimore.com

Gruyere Beignets, honey, chives + sea salt	\$9
Lolla Rossa, pickled fennel, olive oil + fine herb	\$8
Beet Salad, pine nuts, buttermilk + sorrel	\$13
Leeks + Sunchokes, pickled mushrooms, mustard + creme fraiche	\$14
Carrots, labneh + fine herb	\$13
Sweet Potato, shitake, espelette + parsley	\$14
Lamb Rillite, pickled mustard seed + parsley	\$12
Duck Confit, apricot, watercress + pickled daikon	\$15
Foie Gras Mousse, caramelized onion + cornichon	\$16

Fluke Ceviche, bay leaf brown butter, chives + espelette	\$15
Poached Skate, scarlet frill, uni + lemon	\$18
Octopus, beef heart, potato, caper + olive	\$25
Bourride, oysters, mussels, clams, potato + parsley	\$17/26
Head-on Shrimp, kale, romesco + country ham jus	\$19/29
Hake, cabbage, whey + mussels	\$26
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$18/27

Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Chicken, potato, bread + jus	\$24
Pressed Hog Head, carolina gold, scallion, soy + xo sauce	\$26
Double Lamb Loin, endive, preserved lemon + olive oil	\$36
Beef Cheeks, celeriac, criminis, parsley + demi	\$29

Roasted Apple, honey cake, lemon curd + lavender	\$9
Chocolate Praline Terrine	\$12
Mousse Cake, passion fruit + chocolate	\$10
Pistachio Creme Brulee	\$8

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