

<b>BLOODY MARY</b> 1921, Paris, France	^8
Sacramento tomato juice, horseradish, Tabasco	
<i>Fernard Petiot, Harry’s New York Bar</i>	
<b>COLETTE’S IRISH COFFEE</b> 1940s aboard a Pan Am flight	^9
Coffee + Jameson, vanilla-infused whipped cream	
<i>Joe Sheridan, head chef in Foynes, County Limerick</i>	
<b>ITALIAN GREYHOUND</b> San Francisco, CA	^8
Campari, fresh grapefruit juice, vodka	
<i>Andrew Hildebrand, W Hotel</i>	
<b>FRENCH 75</b> 1915, Paris, France	^9
Gin, lemon juice, champagne, lemon twist	
<i>Harry MacElhone, Harry’s New York Bar</i>	
<b>KIR ROYALE</b> 1945, Dijon, France	^8
Champagne + creme de Cassis	
<i>Canon Felix Kir, the mayor of Dijon from 1945-1968</i>	
<b>CHAMPAGNE COCKTAIL</b> 1862, New York, New York	^8
Champagne with an Angostura-soaked sugar cube, lemon twist	
<i>Jerry Thomas, The Bar-Tenders Guide</i>	
<b>MELLINI</b> 2016, Baltimore Maryland	^9
Blood Orange + Pomegranate, Champagne	
<i>House recipe, Mel Bowdish</i>	

Francois Montand **Blanc de Blancs Brut** / France ^8/187ml bottle

Colette



1709 N. Charles St, Station North  
443-835-2945  
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AVAILABLE ALL DAY

Gruyere Cheese Beignets, honey, chives + sea salt	\$9
Beer Battered Ramps + Green Goddess	\$9
Young Spring Greens, pickled fennel, olive oil + fine herb	\$9
Grilled Young Kale, Lemon + Garlic, creme fraiche + anchovy	\$12
Chilled Asparagus Soup + buttermilk	\$10
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 Rillettes, pickled mustard seed + parsley	\$12
Duck Confit, apricot, watercress + pickled daikon	\$16
Foie Gras Mousse, whole grain mustard + ramp relish	\$18

BRUNCH UNTIL 5 PM

Kefir Parfait, granola + cherry compote	\$9
Brulee'd Grapefruit	\$5
Cornbread + Honey Butter	\$4
Jaime's Sunday Donuts	\$7
Roasted Cameo Apple, honey ricotta + granola	\$6
Grilled Ramps, brioche, hollandaise + slow egg	\$13
French Toast + Maple Syrup	\$12
Biscuits + Sausage Gravy, pickles	\$14
Ramp + Gruyere Omelette + Jaime's Brioche	\$13
Fish and Chips + ramp tartar	\$19
Shakshuka, fried chickpea tabbouleh + bread	\$14
Steak and Eggs, ramps, potatoes, demi + hollandaise	\$19
Fried Chicken, kale, cornbread + chili honey	\$17

AFTER 5 PM

Octopus, beef heart, potato, caper + olive	\$25
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$18/27
Head-on Shrimp, kale, romesco + country ham jus	\$19/29
Bronzino, preserved lemon + mesclun	\$32
Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Beef Cheeks, carrots, ramps, kale + Demi	\$31
Bavette, ramp colcannon + xo butter	\$29
Pressed Hog Head, carolina gold rice, celeriac, kale + pork Demi	\$26
Chicken, potato, bread + jus	\$24

