

# colette

A FRENCH-INSPIRED RESTAURANT  
IN STATION NORTH

COCKTAILS  
\*n: a stimulating Liquor composed of spirits of any kind, sugar, water + bitters

|  |                  |
|--|------------------|
| <b>BLOODY MARY</b> 1921, Paris, France                     | \$8              |
| Sacramento tomato juice, horseradish, Tabasco              |                  |
| Fernard Petiot, Harry's New York Bar                       |                  |
| <b>COLETTE'S IRISH COFFEE</b> 1940s aboard a Pan Am flight | \$9              |
| Coffee + Jameson, vanilla-infused whipped cream            |                  |
| Joe Sheridan, head chef in Foynes, County Limerick         |                  |
| <b>ITALIAN GREYHOUND</b> San Francisco, CA                 | \$8              |
| Campari, fresh grapefruit juice, vodka                     |                  |
| Andrew Hildebrand, W Hotel                                 |                  |
| <b>FRENCH 75</b> 1915, Paris, France                       | \$9              |
| Gin, lemon juice, champagne, lemon twist                   |                  |
| Harry MacElhone, Harry's New York Bar                      |                  |
| <b>KIR ROYALE</b> 1945, Dijon, France                      | \$8              |
| Champagne + creme de Cassis                                |                  |
| Canon Felix Kir, the mayor of Dijon from 1945-1968         |                  |
| <b>CHAMPAGNE COCKTAIL</b> 1862, New York, New York         | \$8              |
| Champagne with an Angostura-soaked sugar cube, lemon twist |                  |
| Jerry Thomas, The Bar-Tenders Guide                        |                  |
| <b>MELLINI</b> 2016, Baltimore Maryland                    | \$9              |
| Blood Orange + Pomegranate, Champagne                      |                  |
| House recipe, Mel Bowdish                                  |                  |
| Francois Montand <b>Blanc de Blancs Brut</b> / France      | \$8/187ml bottle |





1709 N. Charles St, Station North  
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AVAILABLE ALL DAY

|  |      |
|--|------|
| Gruyere Cheese Beignets, honey, chives + sea salt          | \$9  |
| Bibb + Pickle Salad, green goddess dressing + bread crumbs | \$10 |
| Young Kale salad, Lemon + Garlic, creme fraiche + anchovy  | \$12 |
| Chilled Asparagus Soup + buttermilk                        | \$10 |
| Wild Mushroom Tartine, Ricotta + Brioche                   | \$14 |
| Beet Salad, pine nuts, buttermilk + sorrel                 | \$13 |
| Ramps + Asparagus, tarragon, pickled mushrooms + slow egg  | \$16 |
| Bok Choi, Sweet Potato, shiitake, espelette + parsley      | \$14 |
| Lamb Rillettes, pickled mustard seed + parsley             | \$12 |
| Foie Gras Mousse, whole grain mustard + ramp relish        | \$18 |

BRUNCH UNTIL 5 PM

|  |      |
|--|------|
| Brulee'd Grapefruit                                | \$5  |
| Cornbread + Honey Butter                           | \$4  |
| Jaime's Sunday Donuts                              | \$8  |
| Roasted Cameo Apple, honey ricotta + granola       | \$6  |
| Ramp, Mushroom and Gruyere Quiche, spring salad    | \$13 |
| Biscuits + Sausage Gravy,                          | \$12 |
| French Toast + Maple Syrup                         | \$12 |
| Shrimp and Grits, pork jus                         | \$15 |
| Fried Whole Fish and Chips + ramp tartar           | \$24 |
| Shakshuka, fried chickpea tabbouleh + bread        | \$14 |
| Bavette Steak, 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 + pork jus                              | \$19/29 |
| Bronzino, preserved lemon + mesclun                                   | \$28    |
| Grilled Lamb Shoulder Chop, sunchokes, ramps + preserved lemon relish | \$26    |
| Spicy Chickpea Stew, tomato, panisse + slow egg                       | \$17    |
| Beef Cheeks, carrots, ramps, kale + Demi                              | \$31    |
| Pressed Hog Head, carolina gold rice, celeriac, kale + pork Demi      | \$26    |
| Chicken, potato, greens, bread + jus                                  | \$24    |

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