



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

Goat Cheese Beignets, honey, chives + sea salt	\$9
Lolla Rossa, pickled fennel, olive oil + fine herb	\$8
Beet Salad, pine nuts, buttermilk + sorrel	\$12
Leeks + Sunchokes, pickled mushrooms, mustard + creme fraiche	\$13
Parsnip, hazelnut, vanilla + creme fraiche	\$12
Carrot Veloute, curry, golden raisin, kefir + cilantro	\$11
Lamb Rillete, pickled mustard seed + parsley	\$10
Duck Confit, apricot, watercress + pickled daikon	\$14
Foie Gras Mousse, caramelized onion + cornichon	\$16
Scallops in the Raw, blood orange + arugula	\$15
Fluke Ceviche, bay leaf brown butter, chives + esepette	\$15
Bourride, oysters, mussels, clams, potato + parsley	\$16/25
Monkfish, kale + country ham jus	\$19/28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$18/27
Spicy Chickpea Stew, tomato, panisse + slow egg	\$17
Lamb Shoulder, farro, olives + anchovy	\$25
Duck Breast, cauliflower, figs + granola	\$29
Beef Cheeks, celeriac, criminis, parsley + demi	\$28
Roasted Pear, honey cake, lemon curd + lavender	\$9
Chocolate Chestnut Terrine	\$11
Mousse Cake, passion fruit + chocolate	\$10
Blood Orange Creme Brulee	\$7

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