

# 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	
<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>VIVE L'APERTIF</b> 2016, Baltimore Maryland	\$9
St. Germain, Lillet, Champagne + Grapefruit Juice / Served in a coupe	
<b>CEREMONY COFFEE</b> regular + decaf	\$3





1709 N. Charles St, Station North  
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AVAILABLE ALL DAY

Gruyere Beignets, honey, chives + sea salt	\$9
Bibb + Pickled Vegetable Salad, green goddess + breadcrumbs	\$11
Young Kale, sunchoke, apple vinaigrette + pistachio	\$13
Crunchy Spring Vegetables, celery root remoulade + young spring greens	\$12
Bok Choi and Sweet Potato, shiitake, espelette + parsley	\$15
Lamb Rillettes, pickled mustard seed + parsley	\$13
Foie Gras Mousse, whole grain mustard + ramp relish	\$16

BRUNCH UNTIL 5 PM

Cornbread + Honey Butter	\$4
Jaime's Sunday Donuts	\$7
Rhubarb Galette	\$8
Ramp, Mushroom and Gruyere Quiche, spring salad	\$13
Biscuits + Bacon Gravy,	\$12
Smoked Trout salad, marinated potatoes, bibb + creme fraiche	\$16
French Toast, whipped ricotta + strawberries	\$12
Salmon Rillettes Tartine, brioche, pickled onion + 7 minute egg	\$15
Fish and Chips + ramp tartar	\$20
Ham Shank, Caramelized Onion and Gruyere Omelette + potatoes	\$14
Eggs, Kale and Gruyere Gratin + Baguette	\$13
Bavette Steak and Eggs, potatoes, demi + hollandaise	\$19
Fried Chicken, kale, cornbread + chili honey	\$17

AFTER 5 PM

Mussels, tomato + lobster broth + fine herb	\$14
Confit Calamari + Potato Salad, aioli + smoked mussels	\$15
Crab Fritters, asparagus and herb salad + tarragon creme fraiche	\$18
Octopus, beef heart, potato, caper + olive	\$25
Bronzino, preserved lemon + mesclun	\$28
Fluke Meuniere, pine nuts, capers, brown butter, parsley + lemon	\$19/\$29
Morel and Wild Mushroom Stew, fava beans, madeira + ricotta dumplings	\$26
Chicken, potato, bread, greens + jus	\$24
Glazed City Ham Shank, pickled vegetable salad + whole grain mustard	\$25
Lamb Merguez Sausage, french green lentils + ravigote	\$25
Roseda Farms Ribeye Steak, fried potatoes + fermented ramp herb dressing	\$35

