

CAFE COLETTE

DINNER

Sunday–Thursday 6pm–12am, Friday–Saturday 6pm–1am

APPETIZERS

Roasted Carrot and Radish Salad 10
purslane, pepperoncini, olives, garlic, anchovy vinaigrette

Beet Salad 10
chickweed, walnuts, buttermilk dressing

Crispy Artichokes 11
fried lemon, parmesan aioli

Grilled Asparagus 12
poached egg, crispy pork belly, pistachio vinaigrette

Octopus Salad 12
charred spring onions, piquillo peppers, almonds, preserved lemon, sherry vinegar

Lamb Ribs 14
kohlrabi tzatziki, dandelion greens, harissa oil

ENTREES

Bar Steak 21
grass fed beef, compound butter

Roasted Chicken 18
roasted cauliflower, hen of the woods mushroom, chicken jus

Pan Roasted Trout 24
toasted farro, fava beans, morels, salsa verde

Atlantic Cod 22
sugar snap peas, market radish, mint, brown butter consomme

Grilled Berkshire Pork 26
coarse polenta, roasted baby turnips, rhubarb compote, pepper vinegar

21 Day Dry Aged Sirloin 28
fingerling potatoes, wilted wild greens, parsley and bone marrow salad, horseradish oil

Fettucine Carbonara 16
english peas, pancetta, spring onion, black pepper

SIDES

Roasted Jerusalem Artichokes 8
mint, chili, lemon

Green Salad 6 French Fries 5 Onion Rings 5