

CAFE COLETTE

DINNER

SERVED NIGHTLY 6pm to midnight

FEBRUARY 2018

STARTERS

HEIRLOOM RADICCHIO SALAD

charred ricotta salata, basil & apple vinaigrette 15

SALT ROASTED BEETS CARPACCIO

dill yogurt, pistachio, za'atar 12

BRAISED OXTAIL DUMPLINGS
pho broth, bean sprouts, cilantro 15

TUSCAN KALE SALAD

roasted garlic dressing, parmesan, grilled bread croutons 13

CHICKEN LIVER MOUSSE

house made pickles, grilled sourdough 13

MAPLEBROOK FARM BURRATA
pistachio dukkah, honey, toasted sourdough 17

CHARRED OCTOPUS

potato and chorizo hash, castelvetrano olives, cilantro 17

PARSNIP RAVIOLI

brown butter, capers, sage 16

MAINS

SPAGHETTI CARBONARA

bonito flake, tea cured egg yolk 21

ROASTED HALF CHICKEN

burnt sweet onions, brioche croutons, seeds, aioli 25

HOUSE MADE PAPPARDELLE
pork ragu, whipped robiola, charred radicchio
toasted macadamia nuts 24

PAN ROASTED ARCTIC CHAR

dill spaetzle, caraway beet broth, sour cream, poppy 28

28 DAY DRY AGED NY STRIP

charcoal potato salad, salsa verde 36

CHEESEBURGER & FRIES

grass fed dry aged beef, house pickles, red onion, lettuce, special sauce
choice of american or cheddar 17

FOR THE TABLE

GRILLED BROCCOLINI lemon breadcrumbs, parmesan 8

ROASTED BRUSSELS SPROUTS miso vinaigrette, toasted sesame 8

GARLIC HERB FRIES cracked black pepper, mayonnaise 8

Chef Patricia Vega

LOOK OUT FOR OUR DAILY SEASONAL SPECIALS!

We proudly serve meat, produce and dairy from: The Meat Hook, Local Bushel, and Battenkill Dairy