

# CAFE COLETTE

## DINNER

SERVED NIGHTLY 6pm to midnight

SEPTEMBER 2017

## STARTERS

### CHICKEN LIVER MOUSSE

strawberry fennel sofrito, grilled sourdough 13

### MAPLEBROOK FARM BURRATA

roasted peaches, salty honey, thyme 17

### LONG ISLAND CORN SALAD warm miso butter, shiso, lime 13

### TUSCAN KALE SALAD

roasted garlic dressing, parmesan, grilled bread croutons 13

### CHILLED WATERMELON crushed peanuts, black sesame, fresh herbs spicy thai vinaigrette 12

### SALT ROASTED BEETS CARPACCIO

dill yogurt, pistachio, za'atar 12

### CHARRED OCTOPUS

potato and chorizo hash, castelvetrano olives, papalo 16

### HOUSE MADE CORZETTI PASTA

artichoke cream, hawaiian hearts of palm, anchovy salt 16

## MAINS

### LOCAL CORN AGNOLOTTI

heirloom tomato and roasted garlic sauce, basil 21

### GOFFLE FARMS ROASTED CHICKEN

local tomato relish, summer squash, herb salad 25

### MAINE CRAB TAGLIATELLE east coast uni, calabrian chili, bottarga 32

### TUNA A LA PORCHETTA

fennel mash, shaved market vegetables, citrus vinaigrette 27

### BUTCHER'S CUT STEAK

crispy fried rice, nduja, summer beans, shallots 29

### CHEESEBURGER & FRIES

grass fed dry aged beef, house pickles, red onion, lettuce, special sauce  
choice of american or cheddar 16

## FOR THE TABLE

GRILLED BROCCOLINI anchovy, sea salt 8

MARKET CUCUMBERS & RADISHES tahini, chili oil 6

HEIRLOOM TOMATOES olive oil, fleur de sel 7

GARLIC HERB FRIES cracked black pepper, mayonnaise 8

LOOK OUT FOR OUR DAILY SEASONAL SPECIALS!

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