

# CAFE COLETTE



## DINNER



### STARTERS

MARINATED OLIVES 11

OYSTERS 27 | 45  
mignonette, served as half dozen

DEVILED EGGS 9  
curry powder, chives

CHICKEN LIVER PARFAIT 18  
chicken & duck liver, cornichons, sourdough toast

TINNED LITTLENECK CLAMS 20  
confit garlic, calabrian chili aioli, sourdough toast

COLETTE ROLLS 12  
house made potato rolls with butter and sea salt

### APPETIZERS

ENDIVE SALAD 17  
pear dressing, spicy seeds, manchego cheese

BEET TERRINE 16  
goat cheese, truffle oil

ARUGULA SALAD 17  
red wine vinaigrette

BEEF TARTARE 19  
potato chips, cured egg yolk

RICOTTA & HOT HONEY 16  
toasted sourdough

BONE MARROW 24  
onion marmalade, brioche toast

BURRATA 21  
roasted peppers, anchovy

GRILLED OCTOPUS 24  
potato salad, kalamata olives, red wine vinaigrette

### MAINS

BRICK HALF CHICKEN 34  
roasted potatoes, lemon caper sauce

HANGER STEAK 36  
peppercorn sauce, fries

DAURADE ON THE PLANCHA 27  
asparagus, romesco, sunflower seeds

MUSSELS 25  
modelo beer, garlic, chili, parsley,  
sourdough toast

BUCATINI PRIMAVERA 28  
asparagus, mushrooms, cream, white wine, parmesan

MAFALDE & PESTO 27  
arugula, tomatoes, parmesan

ROASTED CAULIFLOWER 20  
tahini dressing, harissa

DRY AGED CHEESEBURGER & FRIES 27  
dry aged blend, special sauce, pickles, onion,  
lettuce, american or cheddar cheese

### SIDES

CRISPY BRUSSELS SPROUTS 12  
parmesan

ROASTED POTATOES 12  
sour cream, pepperoncini

FRENCH FRIES 10

Prices are listed without the 3.99% discount for cash payments.

A gratuity of 20% will be charged for parties of 6 or more.

If you have food allergies, please notify us.

Consuming raw or undercooked meats, poultry, seafood, or egg may increase your risk of foodborne illness.