

CAFE COLETTE



DINNER



STARTERS

MARINATED OLIVES 10

OYSTERS 25 | 45
mignonette, served as half dozen

DEVILED EGGS 8
curry powder, chives

CHICKEN LIVER PARFAIT 17
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, bluecheese

BEEF TERRINE 15
goat cheese, truffle oil

ARUGULA SALAD 16
red wine vinaigrette

BEEF TARTARE 17
potato chips, cured egg yolk

RICOTTA & HOT HONEY 16
toasted sourdough

BONE MARROW 22
onion marmalade, brioche toast

BURRATA 21
roasted peppers, anchovy

GRILLED OCTOPUS 17
potatoes, nduja sausage vinaigrette

MAINS

BRICK HALF CHICKEN 32
roasted potatoes, lemon caper sauce

HANGER STEAK 35
peppercorn sauce, fries

SEARED HAKE FILET 27
scallion, garlic, ginger

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

CREAMY MUSHROOM & BUCATINI 27
shallots, cream, white wine, parmigiana

MAFALDE & HONEYNUIT SQUASH 28
kale, parmesan, browned butter, pumpkin seeds, chili

GRILLED CABBAGE 19
tahini dressing, chili crisp

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.