

# 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

BEET 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

MUSHROOM BOLOGNESE 27  
mushroom, tomatoes, cream

MAFALDE & PESTO 26  
pinenuts, parmesan, arugula, tomatoes

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

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.