

CAFE COLETTE

DINNER

SERVED NIGHTLY 6pm to midnight

JUNE 2017

STARTERS

CHICKEN LIVER PATE
luxardo cherries, pickled mustard seeds 13

CRAB & ARTICHOKE GRATIN
leeks, parmesan, herb breadcrumbs 15

GRILLED ASPARAGUS
curry mayonnaise, boiled egg, bottarga 14

TUSCAN KALE SALAD
roasted garlic dressing, parmesan, grilled bread croutons 13

ROASTED CAULIFLOWER
smoky romesco, scallion salsa verde 13

MARINATED BEET SALAD
savory yogurt, crispy sunchoke, brown butter 14

HOUSE MADE GNOCCHI
parmesan cream, black summer truffle 14/23

CHARRED OCTOPUS
house made chorizo, white beans, castelvetrano olives 16

MAINS

SPRING PEA RAVIOLI
fresh ricotta, lemon breadcrumbs 24

ROASTED HALF CHICKEN
garlic braised kale, cheesy potatoes 25

FETTUCCHINE CARBONARA
pancetta, dandelion, spring garlic 25

PAN ROASTED COD
olive oil poached artichokes, mint, breadcrumbs, aioli 26

DRY AGED NY STRIP
celery root puree, crispy onions, horseradish gremolata 38

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, chili, sea salt 8

GRILLED MINI FLATBREAD roasted garlic butter 6

GARLIC HERB FRIES red chili oil, cracked black pepper 8

LOOK OUT FOR OUR DAILY SEASONAL SPECIALS!

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