

Atelier Florian

EGGS

Chapel Eggs Benedict | 14

Poached eggs, bacon, hollandaise, English muffin, paprika, petit salad, & Belgian frites

Smoked Salmon Benedict | 17

Poached eggs, acme smoked salmon, spinach, English muffin, petit salad, Belgian frites

Lox Sandwich | 17

Acme smoked salmon, eggs over easy, crispy roll, cream cheese, red onion, fried capers, & Belgian frites

Breakfast Sandwich | 14

Fresh baked croissant, scrambled egg, avocado, cheddar cheese, sausage patty, hollandaise & Belgian frites

Turkey BLT Wrap | 15

Sliced turkey breast, bacon, lettuce, tomato, red onion, mayo, avocado, flour tortilla, Belgian frites

Avocado Toast | 11

Griddled pain de mie, soft boiled egg, avocado.

ADD SMOKED SALMON | 9

Avocado Benedict | 14

Poached eggs, roasted tomato, avocado, English muffin, petit salad, Belgian frites

Chef's Omelette | 13

Ask your server for today's selection

BREAKFAST CLASSICS

Pancakes | 11

Three pancakes of your choice: classic, chocolate chip, or blueberry

Belgian Waffles | 10

Macerated berries & whipped cream

Chicken & Waffles | 17

Battered bone-in chicken, maple syrup

French Toast | 14

Fresh berry jam, whipped cream, maple syrup

S'mores waffle | 14

Nutella, marshmallow, and whipped cream

WEEKEND BRUNCH

Saturday & Sunday 11am-3pm

MOULES FRITES

Provençale | 26

Tomato passata broth, olive, fennel, capers, garlic, saffron, served with beglian frites

Marinière | 26

Garlic, white wine, mirepoix, butter, lemon, served with beglian frites

Red Curry | 26

Coconut broth, kaffir lime, lemongrass, served with beglian frites

SALADS

Add:

Chicken | 6 - Tuna | 9
Shrimp (3) | 7 - Scallops (3) | 12

Caesar salad | 11

Romaine lettuce, marinated white anchovy, shaved parmesan, house made croutons, caesar dressing

Chop chop salad | 11

Romaine lettuce, red onion, bacon, bleu cheese, hard boiled egg, pickles, olives, orange segments, apple cider vinaigrette

Organic beet salad | 11

crumbeled goat cheese, candied pecans, balsamic reduction

A LA CARTE

Two eggs (any style) | 5

Side of Bacon | 4

Fresh Baked Croissant | 4

Smoked Salmon | 9

House Made Belgian Frites | 6

DESSERTS

Vanilla Creme Brûlée | 8

Churros | 8

Flan | 8

PLATES

10oz Black Angus NY Strip | 33

Garlic baby spinach, cognac, creamy black peppercorn sauce, house made belgian frites

Florian Lobster Roll | 29

Chilled with mayonnaise & lemon
-OR-
Hot with butter
and house made belgian frites

Black Ink Seafood Pasta | 27

Shrimp, mussels, squid, scallops, lobster clam sauce, topped with pecorino

Pan Seared Ahi Tuna | 25

Chilled soba noodle salad, unagi sauce, wasabi mayonnaise

Beer Battered Fish & Chips | 24

Fresh cod, house made belgian frites, coleslaw, tartar sauce

Gnocchi | 19

House made potato gnocchi, ricotta, parmesan cheese, pomodoro sauce

Open Faced Steak Sandwich | 19

5oz NY Strip, caramelized onions, bleu cheese, house made Belgian frites, green peppercorn mayo, petit salad

FRESH OYSTERS

Bluepoint Oysters | 3 each

BEVERAGES

NON-ALCOHOLIC

Fresh Squeezed OJ | 5
Hot Tea | 4
Hot Chocolate | 5
Coffee | 3
Double Espresso | 4
Latte/Cappuccino | 5
Americano | 4

ALCOHOLIC

Classic Mimosa | 4
Bloody Mary | 9
Irish Coffee | 9