

ATELIER FLORIAN

BOTTOMLESS MIMOSAS OR BLOODY MARY'S FOR \$19.95PP WITH BRUNCH FOR 90 MINUTES

EGGS

BENEDICTS SERVED ON HOUSE MADE BISCUITS WITH BELGIAN FRITES & PETIT SALADE

CHAPEL BENEDICT 16

Poached eggs, bacon, hollandaise, biscuits paprika

CRAB CAKE BENEDICT 20

2 petite crab cakes, poached eggs, roasted red pepper crème

SMOKED SALMON BENEDICT 19

Acme smoked salmon from Brooklyn, mascarpone, spinach, scallion, biscuits

THE YALE BENEDICT 15

Poached eggs, sautéed kale, hollandaise

RANCHEROS BENEDICT 16

Poached eggs, avocado, cilantro, queso fresco, roasted poblano hollandesa on griddled corn muffins

L'OMELETTE PARISIENNE 15

3 egg omelette with tomato jam, leeks & goat cheese

L'OMELETTE AU KALE 16

3 egg omelette with kale, avocado, mushroom, swiss cheese, truffle salt

L'OMELETTE PORTUGAIS 18

3 egg omelette with octopus, potato, olives, tomato jam and salsa verde

CHEF'S B.E.C. 14

2 scrambled eggs, bacon, swiss fonduta, dressed greens, sriracha, ketchup on French baguette

GREENS

ADD PROTEIN: SHRIMP 8 CHICKEN 6 SALMON 8 TUNA 8

GARDEN SALAD 9 V

Mixed greens, garden vegetables, citrus vinaigrette, croutons

GRAIN SALAD 12 V

Massaged kale, wild rice, crispy quinoa, crispy shallot, apples, red onion, cucumber & tomato with a tahini-goddess dressing

BEET SALAD 12 VG

Tender greens, pears, clustered almonds, crispy goat cheese, cider reduction

SALADE NIÇOISE 13 VG

Market greens, green beans, potato salad, soft boiled egg, niçoise olive, tomato, carrots Niçoise dressing

SIDES

ONE EGG YOUR WAY 2

BACON 4

TOASTED BAGUETTE 4

FRITES WITH WARM HOLLANDAISE 6

MIXED GREENS 6

SPINACH 6

PANCAKES/FRENCH TOAST

OLD SCHOOL RECIPE, 3 PER ORDER

LIÈGE 16

Passion fruit butter with honey clustered almonds

BRUGES 14 GF

Banana-walnut butter with shaved coconut

BRUSSELS 12 GF

One big pancake, caramelized apple, bacon & scallion

FLORIAN FRENCH TOAST 16 GF

Corn flake crusted brioche, dipped in eggnog, stuffed with a "strawberry cheesecake" mascarpone.

PLATES

AVOCADO TOAST 15

Griddled pain di mie, soft boiled egg, avocado, "everything" toasted quinoa
ADD SMOKED SALMON 9

LOBSTER ROLL 26

Fresh lobster warmed in butter, served in a house-made French baguette, With Belgian frites

FLORIAN SLIDERS 19

Organic grass-fed beef sliders, tomato confit, onion jam, roasted garlic aioli, Belgian frites
add one lobster slider 9

SALMON & COD FISH BURGERS 19

2 sliders, lemon herb aioli, arugula salad, petit brioche rolls, Belgian frites

THE NEW YORKER 19

Crispy marinated NY Strip, hollandaise, dressed greens, pickled onions on French baguette

KING CRAB CAKES 24

2 house-made jumbo lump crab cakes, sriracha aioli, petite salade

FISH TACOS 16

Crispy cod tacos, lemon aioli, Pico De Gallo

IMPOSSIBLE BURGER 16 V

Impossible vegan burger, oven roasted tomato, onion jam, dressed greens on potato roll

MOULES FRITES

FRESH MUSSELS DELIVERED DAILY GF

PROVENÇALE 24

Stewed tomatoes, saffron leeks, herbs, fragrant broth

MARINIÈRE 24

Garlic white wine, mirepoix, herbs, finished with butter and lemon

RED CURRY 24

Coconut milk, cilantro, lime

BELGIAN WAFFLES

BERRIES & CREAM 14

Macerated berries with whipped cream

LOX 18

Smoked salmon, red onion, capers & whipped cream cheese

BACON & EGGS 16

2 eggs your way with crisp bacon

THE OMER 18

Crispy fried chicken with swiss fonduta

V → VEGAN VG → VEGETARIAN
GF → GLUTEN-FREE

20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HOT BEVERAGES

COFFEE 3 LATTE 5
CAPPUCCINO 5 AMERICANO 4
ESPRESSO 4 MACCHIATO 4

ALMOND MILK: ADDITIONAL \$1

FRESH JUICES

HOUSE SQUEEZED ORANGE JUICE 6
PEAR JUICE 6
PINEAPPLE JUICE 6
HOUSE MADE LEMONADE 4

HOUSE COCKTAILS



PEAR MARTINI 13

PEAR VODKA,
HOUSE-MADE GINGER SYRUP,
PEAR NECTAR,
ST GERMAIN ELDERFLOWER

ONE FOR THE SAGES

MARTINI 15

BOTANICAL GIN,
FRESH SAGE,
MUDDLED CUCUMBER & LEMON,
ST. GERMAIN ELDERFLOWER,
TOPPED WITH PROSECCO

NEW HAVEN SOUR 14

HOUSE BOURBON,
FRESH LEMON & LIME JUICE,
HOUSE-MADE LAVENDER SYRUP,
BEAUJOLAIS WINE FLOAT

ESPRESSO MARTINI 14

ESPRESSO, VODKA, GODIVA CHOCOLATE
LIQUEUR, SIMPLE SYRUP
(CAN BE MADE VEGAN)

MIMOSA 10

BLOODY MARY 10

PEACH BELLINI 12
SPARKLING WINE, PEACH PURÉE

STRAWBERRY

STAYCATION 14

HOUSE INFUSED JALAPEÑO TEQUILA,
FRESH STRAWBERRIES, FRESH LIME
JUICE, AGAVE, FLOATED ORANGE
LIQUEUR

FLORIAN CUCUMBER MINT 14

KETTLE ONE CUCUMBER MINT, FRESH
LEMON & LIME, SIMPLE SYRUP,
FRESH MINT

SUMMER IN BRUSSELS 14

KETTLE ONE GRAPEFRUIT,
HANGAR ROSÉ, MANGO PUREE, SIMPLE
SYRUP

IN RYE FASHION 15

BULLEIT RYE, BAUCHANT ORANGE LIQUEUR,
LUXARDO MARASCHINO LIQUEUR,
ANGOSTURA BITTERS

FIG SANGRIA 15

FIGENZA VODKA, TRIPLE SEC, PEACH
SCHNAPPS, HOUSE RED WINE, LOCAL
ASSORTED FRUIT

THYME WILL TELL 15

HOUSE BOURBON, LOCAL MAPLE SYRUP,
FRESH LEMON JUICE, THYME INFUSED
HONEY, FRESH THYME

HAPPY HOUR EVERY DAY!

3:00PM-6:30PM

HALF PRICED HOUSE COCKTAILS, DRAFT BEERS, DRAFT WINES
& \$1.50 OYSTERS!

MONDAYS
½ PRICED
BOTTLES
OF WINE

SUNDAYS
ALL DAY
HAPPY
HOUR

FOLLOW US ON
INSTAGRAM &
FACEBOOK
@ATELIERFLORIAN

ASK TO
SEE OUR
RESERVE
WINE LIST

REVERSE HAPPY HOUR

M-W: (9:30PM-11PM)

TH-SAT: (10:30-MIDNIGHT)

LATE NIGHT MENU ALSO AVAILABLE DURING THESE HOURS