

# ATELIER FLORIAN

BRUNCH MENU | 10:00 AM - 3:00 PM

SOCIAL HOUR: TUESDAY- SATURDAY | 3:00 - 6:00 PM | ALL DAY SUNDAY

LUNCH: TUESDAY-FRIDAY 11:30-3:00 PM | DINNER: 3:00 - 9:30 PM

## RAW BAR

**BLUEPOINT OYSTERS \$3ea**  
*Sourced from Westport, CT*

**OYSTERS OF THE DAY \$3ea**  
*\*Suggested wine pairing: Muscadet  
A classic dry French white wine  
\$10 glass*

## EGGS

**CHAPEL EGGS BENEDICT \$16**  
*Poached eggs, hollandaise, English muffin,  
petite salad, and Belgian frites*

**CRAB CAKE BENEDICT \$19**  
*Poached eggs, hollandaise, crabcake  
croquette, spinach, petite salad, Belgian frites*

**SMOKED SALMON BENEDICT \$19**  
*Poached eggs, hollandaise, acme smoked  
salmon, spinach, English muffin, petite salad,  
Belgian frites*

**AVOCADO BENEDICT \$16**  
*Poached eggs, hollandaise, roasted tomato,  
avocado, English muffin, petite salad, and  
Belgian frites*

**PORK BELLY BENEDICT \$16**  
*Dijon mustard, pan-seared pork belly,  
poached eggs, petite salad,  
and Belgian frites*

**BREAKFAST SANDWICH \$16**  
*Fresh baked croissant, scrambled egg,  
avocado, cheddar cheese, sausage patty,  
hollandaise, and Belgian frites*

**CHEF'S OMELETTE \$15**  
*Asked your server for today's selection*

## A LA CARTE

**TWO EGGS (ANY STYLE) \$5**

**SIDE OF BACON \$4**

**SMOKED SALMON \$9**

**HOUSE-MADE  
BELGIAN FRITES \$6**

## MOULES FRITES

**PROVENÇALE \$26**  
*Tomato passata broth, mirepoix, olive,  
fennel, capers, garlic, saffron, served with  
Belgian frites*

**MARINÈRE \$26**  
*White wine, garlic, mirepoix, butter, lemon,  
served with Belgian frites*

**LOBSTER \$26**  
*Lobster bisque, white wine, mirepoix,  
butter, lemon, served with Belgian frites*

**RED CURRY \$26**  
*Coconut broth, kaffir lime, mirepoix,  
lemongrass, served with Belgian frites*

## WAFFLES

**BELGIAN WAFFLE \$12**  
*Jam berries and whipped cream  
ADD FRUIT | \$5*

**THE GENTLEMAN WAFFLE \$18**  
*Served with bacon, over-easy eggs, and  
maple syrup*

**PIRATE OF THE  
CARIBBEAN WAFFLE \$18**  
*Served with fresh banana jam, dark rum  
dulce de leche, vanilla whipped cream, and  
toasted coconut*

## SALADS

ADD: Chicken \$7  
Shrimp (3) \$9 | Salmon \$14

**CAESAR SALAD \$12**  
*Romaine lettuce, marinated white anchovy,  
shaved parmesan, house-made croutons,  
caesar dressing*

**PEAR SALAD \$14**  
*Poached anjou pear, baby spinach, sliced  
toasted almond, dried cranberry, and 100%  
oil-free pear dressing*

**ORGANIC BEET SALAD \$14**  
*Baby beets, balsamic reduction, candied  
pecans, goat cheese crumbles*

**FLORIAN COBB SALAD \$15**  
*Romaine lettuce, avocado, hard-boiled egg,  
blue cheese crumble, cherry tomatoes,  
bacon, buttermilk dressing*

## BREAKFAST CLASSICS

**PANCAKES \$14**  
*3 pancakes of your choice:  
classic, chocolate chip, or blueberry*

**FRENCH TOAST \$16**  
*Fresh berry jam, whipped cream,  
maple syrup*

**AVOCADO TOAST \$14**  
*Avocado and a soft boiled egg. Served on  
sourdough with petite salad  
ADD SMOKED SALMON | \$9*

**AVOCADO  
BRUSCHETTA TOAST \$18**  
*Avocado, cherry tomatoes, and burrata,  
served on sourdough with petite salad*

**CHICKEN & WAFFLE \$18**  
*Deboned crispy chicken, maple syrup*

## ENTREES

**BEER BATTERED  
FISH & CHIPS \$26**  
*Fresh cod, house-made Belgian frites, and  
tartar sauce*

**CROQUE MONSIEUR \$16**  
*Savory country ham smothered in  
bechamel sauce & Gruyere cheese, atop  
house-made toast, served with petite salad*

**LOBSTER ROLL \$36**  
*Served hot with lemon butter or  
cold with lemon aioli on a brioche bun, with  
Belgian frites & lemon aioli*

**BLACK INK  
SEAFOOD PASTA \$27**  
*Shrimp, mussels, squid, & bay scallops,  
served with squid ink linguine in a creamy  
lobster broth*

## BRUNCH COCKTAILS

**CLASSIC MIMOSA \$5**

**BLOODY MARY \$9**

**IRISH COFFEE \$9**

EXECUTIVE CHEF:  
**Jean-Marc Cabriol**

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