

Atelier Florian

EGGS

Chapel Eggs Benedict | 14

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

Smoked Salmon Benedict | 17

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, bacon, hollandaise & Belgian frites

Chapel Wrap | 14

Scrambled eggs, avocado, cheddar cheese, pico de Gallo, bacon, flour tortilla, petit salad

Avocado Toast | 11

Griddled pain de mie, soft boiled egg, avocado.

ADD SMOKED SALMON | 9

Avocado Benedict | 14

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

FRESH OYSTERS

Bluepoint Oysters | 3 each

WEEKEND BRUNCH

Saturday & Sunday 11am-3pm

MOULES FRITES

1lb | 17 -or- 2lbs | 26

Provençale

Tomato passata broth, olive, fennel, capers, garlic, saffron

Marinière

Garlic, white wine, mirepoix, herbs, butter, lemon

Red Curry

Coconut broth, kaffir lime, lemongrass, nuoc cham

SALADS

Add:

Chicken | 6 - Tuna | 9 - Shrimp | 7

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 | 27

Chilled with mayonnaise, lemon, house made belgian frites

Black Ink Seafood Pasta | 27

Shrimp, mussels, sea scallops, squid, lobster clam sauce

Pan Seared Ahi Tuna | 25

Chilled soba noodle salad, unagi sauce, wasabi mayonnaise

Slow Roasted Short Ribs | 23

Red wine sauce, celery root apple mash

Fish & Chips Sandwich | 17

Fresh cod, lettuce, tomato, pickles, tartar sauce, house made belgian frites, coleslaw

Gnocchi | 19

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

Gourmet Beef Sliders | 14

Three organic grass-fed beef sliders, tomato confit, onion jam, bacon, lettuce, green peppercorn aioli, house made belgian frites

Open Faced Steak Sandwich | 17

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

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

Peanut Butter Cup Hot Cocoa | 10

Consumer Advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Please alert your server if you have special dietary requirements/restrictions.