

Starters

- Crab Casserole** 16
Jumbo lump crab meat, blue crab meat, bacon lobster sauce, crostini
- Rhode Island Calamari Frit** 13
Garlic aioli
- Crispy Goat Cheese Bucheron** 13
Honeycrisp apple napoleon, cranberry chutney
- Florian Beef Sliders** 12
Grass-fed beef, tomato confit, onion jam, green peppercorn aioli
- Mushroom Arancini** 12
Swiss cheese, pecorino, marinara sauce
- Fish Tacos** 12
Crispy cod, lemon aioli, pico de gallo
- Crispy Brussels Sprouts** 9
Maple sugar, aged pecorino, lemon
- Chef's Daily Soup** 9
Ask your server for today's selection
- Blistered Shishito Peppers** 9
Ranch spice, lime

Salads

*Salad add-ons:
Chicken-6 Tuna-9 Shrimp-7*

- Caesar Salad** 11
Romaine lettuce, marinated white anchovy, shaved parmesan, house made croutons, caesar dressing
- Brussels Slow Salad** 11
Dried cranberries, slivered almonds, red onion, bacon, honey crisp apple, Old grain mustard vinaigrette
- Organic Beet Salad** 11
Crumbled goat cheese, candied pecans, balsamic reduction

Sides

- Massachusetts Sweet Cream Corn** 5
- Soba Noodle Salad** 7
- House Made Belgian Frites** 6

THE DINNER Menu



Moules Frites

Delivered FRESH daily

- Provençale**
Tomato passata broth, olive, fennel, capers, garlic, saffron 26
- Marinière**
Garlic, white wine, mirepoix, herbs, butter, lemon 26
- Red Curry**
Coconut broth, kaffir lime, lemongrass, nuoc cham 26

**FRESH OYSTERS
3 EACH**

CHEF JEAN-MARC CABIROL

Entrées

- Bouillabaisse** 29
Monkfish, shrimp, clams, mussels, fingerling potatoes, fennel, rouille sauce
- Black Ink Seafood Pasta** 27
Shrimp, mussels, sea scallop, squid, lobster clam sauce
- Pan Seared Ahi Tuna** 25
Soba noodle salad, unagi sauce, wasabi mayonnaise
- Connecticut Rabbit Stew** 24
Onion, garlic, dijon, carrots, mushrooms, fingerling potatoes, white wine, cream, thyme
- Slow Roasted Short Ribs** 23
celery root apple mash, red wine sauce
- Roasted Free Range Chicken** 23
Massachusetts sweet creamed corn woodland mushroom sauce
- Florian Shrimp Roll** 21
Chilled with onions, mayonnaise, lemon, house made Belgian frites

- Beer Battered Fish & Chips** 21
Fresh cod, house made Belgian frites, cole slaw

- House Made Gnocchi** 19
Wild mushrooms, truffle cream, pecorino romano

- Florian Chicken Breast Sandwich** 14
Cheddar cheese, bacon, lettuce, tomato, chipotle mayo, house made Belgian frites

Dessert

- Vanilla Flan** 9
- Crème Brûlée** 9
- Churros** 8
Dark chocolate dipping sauce
- Gelato/Sorbet** 6
Please ask your server for today's selection
- Fire and Ice** 9
Warm chocolate cake with vanilla gelato center

Dinner Hours

Tuesday-Thursday 3:00PM-9:00PM
Friday - Saturday 3:00PM-10:00PM
Sunday 3:00PM-9:00PM

Location

1166 Chapel St New Haven CT 06511
www.atelierflorian.net

Connect

(203) 859-5999

