

# ATELIER FLORIAN

## LUNCH

### RAW BAR\*

SELECTION OF EAST & WEST COAST  
OYSTERS, LITTLE NECK CLAMS & SHRIMP  
COCKTAIL

### SMALL PLATES

- FRENCH ONION SOUP 9**  
*Sherried onions, beef bone broth,  
day old bread, molten cheese*
- BLISTERED SHISHITO PEPPERS 9 GF**  
*Ranch spice, lime*
- SCALLOPS 22**  
*Pan seared scallops, cauliflower purée,  
Israeli cous-cous, flora sauce*

- CRISPY BRUSSELS SPROUTS 9 VG GF**  
*Maple sugar, aged pecorino, lemon*
- FISH TACOS 14**  
*Crispy cod tacos, lemon aioli, Pico De Gallo*
- MERGUEZ TACOS 11**  
*Harissa aioli, tomato jam, pickled red onion*
- VEGAN TACOS 12**  
*Almond crusted avocado, pineapple Pico De Gallo*

- CALAMARI 12**  
*Flash fried, togarashi spice, sweet chili aioli*
- FLORIAN TUNA TARTARE\* 18**  
*Tomato, scallions, chives, avocado,  
cornichons*
- KING CRAB CAKES 19**  
*2 house-made jumbo lump crab cakes  
sriracha aioli, petite salade*

### FRITES 7

### 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*

### MOULES FRITES

FRESH MUSSELS DELIVERED DAILY GF

- PROVENÇALE 18**  
*Stewed tomatoes, saffron leeks, herbs,  
fragrant broth*
- RED CURRY 18**  
*Coconut milk, cilantro, lime*
- MARINIÈRE 18**  
*Garlic white wine, mirepoix, herbs,  
finished with butter and lemon*

### ENTREES

- LOBSTER ROLL 23**  
*Fresh lobster warmed in butter,  
served in a house-made French baguette,  
With Belgian frites*
- AVOCADO TOAST 15**  
*Griddled pain di mie, soft boiled egg,  
avocado, "everything" toasted quinoa  
ADD SMOKED SLAMON 6*
- FLORIAN SLIDERS 17**  
*Organic grass-fed beef sliders, tomato confit,  
onion jam, roasted garlic aioli, Belgian frites  
add one lobster slider 9*
- SALMON & COD FISH BURGERS 17**  
*2 sliders, lemon herb aioli, arugula salad,  
petit brioche rolls, Belgian frites*
- IMPOSSIBLE BURGER 16 V**  
*Impossible vegan burger, oven roasted tomato,  
onion jam, dressed greens  
on potato roll*
- SEAFOOD PASTA 22**  
*Shrimp, mussels, clams, salmon shellfish broth,  
lemon-brioche crumbs, spaghetti chitarra  
GF OPTION ADD \$2*
- BOUILLABAISSE MP**  
*Lobster, monkfish, mussels, clams & bay  
shrimp, in a fragrant tomato-saffron broth  
with rouille*

### SIDES

- TOASTED BAGUETTE 4**
- FRITES 6**
- MIXED GREENS 6**
- MASHED POTATOES 6**
- SPINACH 6**

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

# HOUSE COCKTAILS

## PEAR MARTINI

PEAR VODKA,  
HOUSE-MADE GINGER SYRUP,  
PEAR NECTAR,  
ST GERMAIN ELDERFLOWER 13

## ONE FOR THE SAGES MARTINI

BOTANICAL GIN,  
FRESH SAGE,  
MUDDLED CUCUMBER & LEMON,  
ST. GERMAIN ELDERFLOWER,  
TOPPED WITH PROSECCO 15

## NEW HAVEN SOUR

HOUSE BOURBON,  
FRESH LEMON & LIME JUICE,  
HOUSE-MADE LAVENDER SYRUP,  
BEAUJOLAIS WINE FLOAT 14

## ESPRESSO MARTINI

ESPRESSO, VODKA, GODIVA  
CHOCOLATE LIQUEUR,  
SIMPLE SYRUP 14  
(CAN BE MADE VEGAN)



## IN RYE FASHION

BULLEIT RYE, BAUCHANT  
ORANGE LIQUEUR,  
LUXARDO MARASCHINO  
LIQUEUR,  
ANGOSTURA BITTERS 15

## STRAWBERRY STAYCATION

HOUSE INFUSED JALAPEÑO  
TEQUILA, FRESH  
STRAWBERRIES, FRESH LIME  
JUICE, AGAVE, FLOATED  
ORANGE LIQUEUR 14

## CARAMEL APPLE MULE

APPLE INFUSED VODKA,  
HOUSE-MADE CARAMEL SYRUP,  
FRESH APPLE CIDER, GINGER BEER,  
CINNAMON-SUGAR DIPPED APPLE 14

## FLORIAN CUCUMBER MINT

KETTLE ONE CUCUMBER MINT, FRESH  
LEMON & LIME, SIMPLE SYRUP,  
FRESH MINT 14

## SUMMER IN BRUSSELS

KETTLE ONE GRAPEFRUIT,  
HANGAR ROSÉ, MANGO PUREE,  
SIMPLE SYRUP 14

## FIG SANGRIA

FIGENZA VODKA, TRIPLE SEC, PEACH  
SCHNAPPS, HOUSE RED WINE, LOCAL  
ASSORTED FRUIT 15

## THYME WILL TELL

HOUSE BOURBON, LOCAL MAPLE  
SYRUP, FRESH LEMON JUICE, THYME  
INFUSED HONEY, FRESH THYME 15

## 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