

Eggs

- Bagel Lox Sandwich** 17
Acme smoked salmon, eggs over easy, bagel, cream cheese, red onion, fried capers, house made Belgian frites.
- Chapel Benedict** 14
Poached eggs, bacon, hollandaise, english muffins, paprika, petit salad, house-made Belgian frites
- The Breakfast Sandwich** 14
Fresh baked croissant, scrambled egg, avocado, cheddar cheese, bacon, hollandaise, house made Belgian frites
- Chef's Omlete** 13
Ask your server for today's selection
- Avocado Toast** 11
Griddled pain di mie, soft boiled egg, avocado, "everything" toasted quinoa
Add smoked salmon 9

Breakfast Classics

- Triple Stack Pancakes** 13
Your choice: Classic, Apple Compote, Chocolate Chip, Banana Caramel
- Croissant French Toast** 14
Griddled fresh baked croissants, fresh berry jam, maple syrup
- Belgian Waffles** 13
Macerated berries, fresh whipped cream
- Chicken and Waffles** 17
Battered bone-in chicken, maple syrup

Sides

- Two eggs (any style)** 5
- Side of Bacon** 4
- Fresh Baked Croissant** 4
with butter and apple compote
- Smoked Salmon** 9
- House Made Belgian Frites** 6
with Hollandaise 2

THE WEEKEND Brunch



Moules Frites

Delivered FRESH daily

Provençale

Tomato passata broth, olive, fennel, capers, garlic, saffron 17/26

Marinière

Garlic, white wine, mirepoix, herbs, butter, lemon 17/26

Red Curry

Coconut broth, kaffir lime, lemongrass, nuoc cham 17/26

**FRESH OYSTERS
3 EACH**

CHEF JEAN-MARC CABIROL

Plates

- Bouillabaisse** 29
Monkfish, shrimp, clams, mussels, fingerling potatoes, fennel, rouille sauce
- Black Ink Seafood Pasta** 27
Shrimp, mussels, sea scallop, squid, lobster clam sauce
- Beer Battered Fish & Chips** 21
House made Belgian frites, cole slaw
- Royal Red Shrimp Roll** 21
Chilled with celery, onions, mayonnaise, lemon, house made Belgian frites
- House Made Gnocchi** 19
Wild mushrooms, truffle cream, pecorino romano
- Florian Beef Sliders & Frites** 14
Organic grass-fed beef, tomato confit, onion jam, green peppercorn aioli

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 dressing
- Organic Beet Salad** 11
Crumbled goat cheese, candied pecans, balsamic reduction

Brunch Drinks

- Mimosas/Bellinis** 4
- Bloody Mary** 9
- Hot Chocolate** 5
- Fresh Squeezed OJ** 5
- Hot Tea** 4
- Brewed Coffee** 3
- Double Espresso** 4
- Latte/Cappuccino** 5
- Americano** 4

Brunch Hours

Saturdays & Sundays
11:00AM-3:00PM

Location

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

Connect

(203) 859-5999

