

ATELIER FLORIAN SOCIAL HOUR

MONDAY - SATURDAY 3PM-6PM | SUNDAY 3PM-8:30PM

LA BOUFFE

CHEESE PLATE \$13

*A selection of 3 cheeses
with fruit, nuts, and crackers*

DUCK DRUMETTES \$9

*2 duck drumettes slow-cooked and crisp fried
with mississippi honey BBQ*

CHOICE OF 2 TACOS \$9

*Pork belly, Gochujang aioli, and kimchi;
BBQ Beer-battered salmon tacos*

FRIED CALAMARI \$9

*Tentacles & rings perfectly fried.
Served with Old Bay Aioli*

ARANCINI \$12

*Asparagus & sun-dried tomato arancini
Swiss & mascarpone cheese, sun-dried tomato
pesto, topped with shaved parmesan cheese*

BELGIAN FRITES \$5

House-made served with lemon aioli

ROASTED SHISHITO PEPPERS \$7

Sea salt & lime with ranch spice

BRUSSEL SPROUTS \$7

*Dusted with maple sugar, pan roasted
with lemon juice & pecorino cheese*

BOISSONS

RED SANGRIA \$7

*A blend of red wines with peach
schnapps, strawberry puree, cranberry
juice, citrus juices & club soda*

WHITE SANGRIA \$7

*A blend of white wines with peach
schnapps, peach puree, mango puree,
pineapple juice & club soda*

FRENCH MULE \$7

Vodka, triple sec, ginger beer, splash of OJ & lime

HOUSE MARTINIS \$8

*Martini of your choosing with either
house vodka or gin*

HOUSE MIXED DRINKS \$5

*Mixed drink of choice with house whiskey,
vodka, gin, or tequila*

HOUSE MARGARITA \$7

*House Tequila with orange liquor,
fresh lemon & lime juice, and simple syrup*

MOJITO \$7

*House Rum with muddled mint & lime, simple syrup
& soda / add mango, peach, or strawberry puree \$1.00*

DRAFT BEER / FLIGHT \$5 / \$7

Palm, Allagash, IPA, Lager / or tasting choice of 3

WINE FLIGHT \$7

*Your choice of 3 wine tastings from our wine by
the glass selection*

SOCIAL HOUR WINE

COTES DU RHONE ROSE

PAVILLON CHARDONNAY

BACKHOUSE MERLOT

\$5 GL / \$20 BTL

RESERVE WINES BY THE BOTTLE

FRENCH BUBBLY

FAIRE LE FETE CREMANT DE LIMOUX BRUT	Bright, citrusy, and floral. Blend of Chardonnay, Pinot Noir, and Chenin Blanc.	\$60
CHARLES DE CAZANOVE TETE DE CUVÉE	Apple, ginger, lemon zest, brioche, honey. Chardonnay, Pinot Noir, and Pinot Meunier.	\$120
JM GOBILLARD & FILS BRUT	Crisp and balanced; delicate fruit with mineral finish. Chardonnay, Pinot Noir, and Pinot Meunier.	\$100
G.H. MUMM GRAND CORDON BRUT	Rich and complex. Notes of peach, apricot, pineapple, vanilla and oak. An elegant classic.	\$150

WHITE WINES

CHATEAU LES SEPT CHENES ENTRE-DEUX-MERS	2021 Bordeaux Blanc. 80% Sauvignon Blanc, 20% Muscadet. Light and crisp.	\$55
CHAPELLE DU BASTION PICPOUL DE PINET	2018 Languedoc, France. Notes of citrus and white peach. Pairs well with shellfish.	\$60
FORGE CELLARS DRY RIESLING	2018 Seneca Lake. Notes of licorice, apricot, and chamomile. Mineral and fruit. French oak aged.	\$75
PIERRE SPARR ALSACE GEWURTZTRAMINER	2015 Alsace, France. Balance of juicy sweetness and acidity. Crisp and full bodied.	\$80
PIERRE SPARR ALSACE PINOT BLANC	2011 Alsace, France. Soft and creamy. Ripe pear, red apple, and coriander. Rich finish.	\$60
ALBERT BICHOT CHABLIS	2015 Northern Chablis region of France. Apple, peach, citrus, good minerality. Dry, unoaked chardonnay.	\$75
ROMBAUER ESTATE SAUVIGNON BLANC	2017 Napa Valley. Citrus driven with lemon zest, keylime, grapefruit, and fresh cut grass.	\$60
LAURENT KRAFT VOUVRAY	2013 Loire Valley, France. Chenin Blanc. Dry, earthy and full bodied. White peach, honey and almond.	\$75
RESERVE DE CHARMIGNAY VOUVRAY	2019 Loire Valley, France. Medium body, long finish. Peach pie, pear, apricot, and melon.	\$45
CAKEBREAD CELLARS CHARDONNAY	2016 Napa Valley. Floral and golden apple aromas. Flavors of white peach, citrus, and vanilla.	\$150
CHANTE CIGALE CHATANEAU DU PAPE	2016 Southern Rhone white blend. Warm tropical fruit with a touch of oak and butter.	\$200

RED WINES

WILLAMETTE VALLEY PINOT NOIR	2014 Oregon. Medium bodied, fresh red raspberry and cherry. Candied walnut, orange spice.	\$100
SARTORI DI VERONA AMARONE	2015 Veneto, Italy. Dried fruits, raisins, cherry compote with cocoa notes. Round and full bodied.	\$150
CARLO GIASCO BARBARESCO	2015 Piemonte, Italy. Made from Nebbiolo grapes. Earth, leather, vanilla, oak, cherry, strawberry.	\$150
PIERRE AMADIEU GIGONDAS	2015 Gigondas, France. Southern Rhone Valley. Grenache, Mourvedre, Syrah. Rich fruit and spice.	\$120
BEAUNE IER CRU "LES TUVILAINS"	2014 Burgundy, France. Pinot Noir. Maison Ambroise Premeire Cru. Jammy & Earthy.	\$180
INDACO SUPER TUSCAN	2012 Tuscany, Italy. Malbec, Merlot, Cab Sauv, Cab Franc. Blackberry, licorice, and peppercorn.	\$200

BOTTLED BEERS & MORE

GUINNESS \$8 Irish Stout Draught Can	HOEGARDEN \$8 Belgian Wheat Beer 4.9%
DUVEL \$12 Belgian Strong Ale 8.5%	STELLA ARTOIS \$7 Belgian Pale Lager 5%
LEFFE \$8 Belgian Golden Ale 6.6%	SAISON DUPONT \$8 Belgian Farmhouse Ale 4.9%
LA CHOUFFE \$9 Belgian Strong Blonde Ale 8%	DOWNEAST CIDER \$7 Boston, MA 5.1%
N/A BEER \$6 Athletic Brewing Co. Stratford, CT	

ON DRAFT

PALM	Belgian Amber Ale	\$8
ALLAGASH	Belgian Style Wheat Ale	\$7.50
NEBCO LAGER	Woodbridge, CT	\$7.50
HEADWAY IPA	Cheshire, CT	\$7.50