

# FLORIAN

## Brunch Menu

### RAW BAR

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OYSTERS DU JOUR 3 . 5 0 each

BLUEPOINT OYSTERS 3 . 5 0 each  
sourced from westport, CT

### BELGIAN WAFFLES

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CHICKEN & WAFFLE 20  
crispy chicken cutlet, butter

THE GENTLEMAN 18  
bacon, over-easy fried eggs

CAROLINA 20  
pulled pork, pickles, poached eggs, BBQ, hollandaise, green salad

TARTE AUX POMMES 15  
apple pie waffle with candied pecans & whipped cream  
ADD A SHOT OF MAPLE CREAM LIQUEUR +5

STRAWBERRIES & CREAM 16  
sliced strawberries, whipped cream  
ADD ICE CREAM +4

### EGGS

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CLASSIC BENEDICT 18  
poached eggs, hollandaise & ham on an english muffin

SMOKED SALMON BENEDICT 20  
poached eggs, hollandaise & smoked salmon on an english muffin

FLORENTINE BENEDICT 16  
poached eggs, hollandaise & spinach on an english muffin

SMOKED SALMON OMELETTE 20  
eggs, smoked salmon & mascarpone

OMELETTE JARDINIER 16  
spinach, onions, tomato & gruyere

CHORIZO OMELETTE 16  
chorizo, caramelized onions, swiss cheese

### CLASSICS

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PANCAKES 16  
3 chocolate chip, blueberry or plain buttermilk pancakes  
with butter & maple syrup

NUTELLA STUFFED FRENCH TOAST 18  
french toast style croissant stuffed with nutella, topped  
with butter & maple syrup

HOMERUN 14  
2 eggs (any style) with belgian frites & sausage or bacon

AVOCADO TARTINE 16  
avocado & goat cheese on sourdough toast with petit salad

EGG SANDWICH 18  
eggs scrambled with onions, avocado & tomato on a croissant  
with samurai sauce, belgian frites & a petit salad

### MOULES FRITES

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2LB POT OF MUSSELS  
WITH BELGIAN FRITES  
& LEMON AIOLI

PROVENÇALE 26  
tomato broth, shallots, olives, fennel, capers, garlic, saffron

MARINIÈRE 26  
white wine broth with garlic, shallots, butter, lemon

LOBSTER 30  
lobster broth, white wine, shallots, garlic, butter, lemon

RED CURRY 26  
coconut broth, lime, shallots, butter, garlic, lemongrass

### SALADS

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ADD: CHICKEN 7 | SHRIMP 9 | SALMON 14

CAESAR SALAD 13  
chopped romaine lettuce, marinated white anchovy,  
croutons, shaved parmesan & caesar dressing

ORGANIC BEET SALAD 14  
roasted red beets, balsamic reduction drizzle,  
candied pecans & goat cheese croquettes

SALADE DE PRINTEMPS 17  
spring mix, blueberries, strawberries, feta cheese,  
pepitas & house-made apple cider & beet vinaigrette

### ENTREES

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BEER BATTERED FISH & CHIPS 28  
beer-battered fried fresh cod with belgian frites, lemon aioli,  
malt vinegar, & tartar sauce

LOBSTER ROLL 45  
served hot with lemon butter or cold with lemon aioli on  
buttered brioche with a side of belgian frites

BLACK INK SEAFOOD PASTA 34  
shrimp, atlantic mussels, squid, & bay scallops, served with  
squid ink linguine in a creamy lobster broth

DEMI STEAK 29  
6oz strip steak with belgian frites, sauteed baby spinach  
& cognac-peppercorn cream sauce

CROQUE MONSIEUR 18  
country ham with bechamel sauce & melted gruyère cheese  
on white bread with a side salad  
CROQUE MADAME open face with a sunny side up egg +2

SALMON BLT 21  
seared salmon filet with bacon, tomato, greens & pesto aioli  
on toasted sourdough with belgian frites

CHICKEN CUTLET SANDWICH 18  
crispy chicken cutlet on brioche bun with lettuce, tomato,  
& belgian frites with mayo

### SIDES

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SMOKED SALMON 9

SAUSAGE 5

BACON 6

COUNTRY HAM 4

TWO EGGS 4

BELGIAN FRITES 4

FRESH FRUIT 4

AVOCADO 4

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Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.  
Inform your server of any dietary restrictions. 20% gratuity will be added to parties of five or more.