LUNCH MENU
Choose Two Courses $17 or All Three Courses $21

APPETIZER
Baby Spinach Salad
Dry fig, bacon, slivered almonds, fresh blueberries, red onion,
bélu cheese crumbles, fig balsamic dressing

Mushroom Arancini
Swiss cheese, pecorino romano, marinara sauce

Corn Chowder
Corn, bacon, onion, garlic, red bell pepper, cream

ENTREES
Pasta Primavera
Summer squash, spinach, cherry tomatoes, mushrooms,
olive oil or red sauce.

Moules Frites Marinérié
Garlic white wine, mirepoix, herbs, butter, lemon

Florian Chicken Breast Sandwich
Cheddar cheese, bacon, lettuce, tomato, chipotle mayo
focaccia bread, house made Belgian frites

Florian Sliders (3)
Organic grass-fed beef, tomato confit, onion jam,
roasted garlic aioli, house made Belgian frites

Salad Niçoise
Chopped romaine, haricot verts, potato salad, soft boiled egg,
niçoise olive, tomato, carrots
Addon: Chicken $6 Salmon $8 Shrimp $8 Tuna $12

DESSERT
Belgian Chocolate Mousse
Whipped cream

Vanilla Flan
Caramel sauce

DINNER MENU
Three Courses $34

APPETIZER
Baby Spinach Salad
Dry fig, bacon, slivered almonds, fresh blueberries, red onion,
bélu cheese crumbles, fig balsamic dressing

Florian Tuna Tartare
Avocado, lemon, dijon mustard, soy sauce

Corn Chowder
Corn, bacon, onion, garlic, red bell pepper, cream

RAW BAR
Optional 4th Course $9 Supp
Six Blue Point Oysters

ENTREES
House-Made Gnocchi Parisienne
Wild mushroom, truffle cream, pecorino romano, fresh herbs

Duck Leg Confit
Fingerling potatoes, caramelized mushrooms and onions,
duck jus

Faroe Island Salmon
Vegetable & Israeli couscous risotto, old grain mustard sauce

Beef Short Ribs
Potato and carrot mash, pan jus

Day Boat Dry Sea Scallops
Red cabbage and bacon stew, cilantro pesto, arugula salad

DESSERT
Pistachio Mousse
Pistachio gelato, whipped cream

Vanilla Flan
Caramel Sauce

Consumer Advisory: Raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness.