

BRASSERIE *La Banque*

ONE
BROAD
ST

BRUNCH

PÂTISSERIE

BRIOCHE 7

PROFITEROLE 10

CROISSANT

REGULAR 5

AU CHOCOLAT 8

AMANDE 8

MALTED MILK CHOCOLATE & BUTTERSCOTCH SUPREME 8

MALTED MILK CHOCOLATE GANACHE, SALTED
BUTTERSCOTCH PASTRY CREAM, WITH AN EASTER EGG
"NEST"

FROMAGE

CHEF'S SELECTION OF CHEESES

TWO CHEESE 26

ROSETTE DE LYON, PRESERVES, OLIVES, WALNUTS,
BAGUETTE

BAKED BRIE 30

SPICED HONEY, ROSEMARY,
FIG, BAGUETTE

CAVIAR SERVICE

CAVIAR 130

1 OUNCE OF KALUGA, FRENCH ONION MOUSSE,
SHALLOTS, EGG YOLK, CHIVES, BLINI *Caviar Stars*

HORS D'OEUVRES

TOUR DE LA BANQUE* 45 / 90

OYSTERS ON THE HALF SHELL, MARINATED SHRIMP, SMOKED FISH
RILLETTES, CROSTINI

SALADE DE MAISON 16

LARDON, BRIOCHE CROUTON, FARM EGG, MIMOLETTE, CHAMPAGNE
VINAIGRETTE

BEET SALAD 18

PICKLED BEETS, STRAWBERRIES, ENDIVES, PECANS, RADISH, FROMAGE
FRAISE

OYSTERS ON THE HALF SHELL* 24 / 48

COCKTAIL SAUCE, RED WINE MIGNONETTE, LEMON, SHALLOT

SMOKED FISH RILLETTE 18

HOUSE SMOKED WHITEFISH, SMOKED TROUT ROE, DILL, CUCUMBER À
LA CREME, BAGUETTE, RADISH, CHIVE

STEAK TARTARE* 23

CERTIFIED ANGUS BEEF, CORNICHON, SHALLOTS, CHIVES, BONE MARROW
PAIN PERDUE, BLACK TRUFFLE AIOLI, FOIE GRAS, CHIVE

ADD CAVIAR* +20

FRENCH ONION SOUP 14

SWEET VIDALIA ONION, PROVOLONE, CROUTONS, CHIVE

FRENCHED OYSTERS* 7 EA

CRÈME FRAÎCHE, CUCUMBER, CHAMPAGNE MIGNONETTE, ESPELETTE,
CAVIAR, SHALLOT

ENTREES

FRENCH OMELETTE 23

GRUYÈRE, CRISPY POTATOES, WATERCRESS, CHIVE
ADD CRAB +9 | CAVIAR* +24

STRAWBERRY FRENCH TOAST 21

BRIOCHE, STRAWBERRIES, PECAN, CHANTILLY, MAPLE SYRUP

CROQUE MADAME* 23

SHAVED HAM, MORNAY, SUNNY SIDE UP EGG, CRISPY POTATOES,
WATERCRESS

EGGS BENEDICT* 25

POACHED EGGS, CANADIAN BACON, HOLLANDAISE, CRISPY POTATOES,
WATERCRESS, CHIVE

BURGER DE LA BANQUE* 25

CARAMELIZED ONION, SWISS, ARUGULA, PICKLE, TRUFFLE AIOLI,
BANQUE SAUCE
ADD BACON +3 | ADD EGG* +3

STEAK & EGGS*

SOFT SCRAMBLED EGGS, CRISPY POTATOES, CHIVE
6oz NY STRIP 41 | 12oz NY STRIP 73

À PARTAGER

CRISPY POTATOES 7

SEASONAL FRESH FRUIT 7

3 STOREY FARM EGGS 7

APPLEWOOD SMOKED BACON 7

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
BRASSERIE WILL ADD A SERVICE CHARGE OF 20% TO PARTIES OF 6 OR MORE



COCKTAILS

MOONWALK IN PARIS 14

GRAND MARNIER, SPARKLING GRAPEFRUIT,
BUBBLES

BROAD STREET BLOODY MARY 12

HOUSE-MADE MIX, VODKA

SIDE-CAR 15

VS COGNAC, CITRUS LIQUEUR, LEMON

FRENCH 75 12

HOUSE-INFUSED GIN,
CHAMPAGNE, HOUSE CITRUS

RESPECT YOUR ELDERS 14

BOMBAY DRY, ST GERMAINE, CUCUMBER, LEMON

ESPRESSO MARTINI 16

VODKA, BORGHETTI, AVERNA,
FRESH ESPRESSO

MIMOSA 12

CHAMPAGNE, ORANGE JUICE

SPIRIT-FREE

POIRE FOR THE COURSE 8

PEAR, GINGER, LIME, ANGOSTURA

SEASONAL SPECIAL

JOIE DE BRUNCH 40

CHILLED BOTTLE OF BUBBLES WITH
SEASONAL JUICES AND FRUITS, SERVED
WITH OUR BUTTERED CROISSANT

WINE

BRUT ROSÉ 18

ROUANNE, BURGUNDY NV

BRUT 16

HENRI CHAMPLIAU BRUT CREMANT DE BOURGOGNE,
BURGUNDY NV

CHAMPAGNE BRUT 26

MOËT & CHANDON BRUT 'IMPERIAL', CHAMPAGNE NV

CHAMPAGNE BLANC DE BLANCS 32

LE MESNIL GRAND CRU, CHAMPAGNE NV

SPARKLING CHENIN BLANC BRUT 14

CHARLES BOVE, LOIRE VALLEY NV

SAUVIGNON BLANC 15

GUY ALLION, TOURAINE LOIRE VALLEY 2023

MELON DE BOURGOGNE 13

C. BRANGER 'LES FILS DE GRAS MOUTONS' MUSCADET SÈVRE
ET MAINE 2023

CÔTES DU RHÔNE BLANC 15

PANICAUT, RHÔNE VALLEY 2022

CHARDONNAY 12

DOMAINE DE BERNIER, LOIRE VALLEY 2023

ROSÉ 16

MAISON MIRABEAU, PROVENCE 2024

BORDEAUX 16

CHATEAU BELLEVUE PEYCHARNEAU, SAINTE FOY, 2022

ROUGE 22

CHARLES PERE ET FILS, HAUTES-CÔTES DE BEAUNE,
BURGUNDY 2023

BEER

ON DRAFT

KRONENBOURG 1664 11

STRASBOURG, FRANCE

COAST HOPART IPA 10

CHARLESTON, SC

COMMONHOUSE RED ALE 10

CHARLESTON, S

GUINNESS DRAUGHT 11

DUBLIN, IRELAND

BOTTLES & CANS

AUSTIN EASTURY DRYCIDER 10

AUSTIN, TX

EDMUND'S OAST IPA 12

CHARLESTON, SC

MUNKLE PILSNER 9

CHARLESTON, SC

ATHLETIC N/A 8

MILFORD, CT

NEW BELGIUM FAT TIRE AMBER 9

FORT COLLINS, CO