

701 ST. CHARLES AVE
NEW ORLEANS, LA

HERBSAINT

BAR AND RESTAURANT

FOR THE TABLE

CÔTE DE BOEUF

26 oz. Ribeye and Maitre'D Hotel Butter

145

SOUPS & SALADS



SOUP OF THE DAY

12

GUMBO

Chicken, Tasso and Andouille

14

GEM LETTUCE

Green Goddess, Radish, Dill
and Breadcrumbs

15

LOUISIANA CITRUS

Pecan Salsa Macha, Chevre and Mint

14

CRISPY PORK RILLETTE

Compostella Lettuces, Buttermilk Vinaigrette, Port
Cherries, Radish and Tarragon

15

SIDES

Dirty Rice 9

Vegetable of the Day 9

French Fries with Pimenton Aioli 10

SMALL PLATES



CORNMEAL FRIED OYSTERS

Cole Slaw and Hot Sauce

22

LOUISIANA SHRIMP AND FISH CEVICHE

Cucumbers and Pepitas

18

BEEF SHORT RIB

Potato Rösti, Salsa Verde
and Horseradish Cream

19

HOUSEMADE SPAGHETTI

Guanciale and Fried-Poached Farm Egg

19

BAKED ASIAGO

Oregano and Lemon

15

GRILLED LAMB SKEWERS

Chili Yogurt, Cucumber and Mint

18

MAIN COURSES



FISH OF THE DAY

Market Price

GRILLED TUNA SANDWICH

Olive Bread with Lemon Pickle Aioli

28

LOUISIANA JUMBO SHRIMP

Coconut-Braised Mustard Greens, Pikliz
and Fresh Herbs

36

MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

43

GRILLED CREDO FARMS CHICKEN

Butternut Squash Gratin, Dijon Chicken Jus
and Mushrooms

36

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

43

No Separate Checks

Chef/Owner Donald Link | Chef de Cuisine Tyler Spreen

Up to Four Cards Accepted Per Table

COCKTAILS

Sazerac	13
Sazerac Rye Peychaud's Bitters Herbsaint Legendre	
Winter Spritz	12
Vermouth Triple Sec Grapefruit Prosecco	
Wonderbird, Improved	18
Barrel-Aged Wonderbird Gin Gentian Bitters	
La Madrugada	14
Tequila Grapefruit Lime Bitter Soda	
Desire Line	15
Rum Bourbon Vermouth Amontillado Sherry	
El Caminante	18
Mezcal Bitter Vermouth Green Chile Pineapple	
Cosmopolitan Punch	12
Vodka Earl Grey Lime Cranberry	

WINES BY THE GLASS

SPARKLING

<u>Prosecco Superiore</u> Sommariva NV <i>Brut</i>	10
<u>Champagne</u> Piper-Heidsieck NV <i>Brut</i>	22

WHITE

RIESLING Ulrich Stein 'Weihwasser' 2022 <u>Mosel</u>	13
PINOT GRIGIO Kellerei Cantina Terlan 2022 <u>Alto Adige</u>	12
CHENIN Pichot 'Domaine le Peu de la Moriette' 2022 <u>Vouvray</u>	12
SAUVIGNON Fernand Girard 'La Garenne' 2022 <u>Sancerre</u>	16
CHARDONNAY Domaine Perraud 2021 <u>Mâcon-Villages</u>	14
CHARDONNAY Etienne Sauzet 2021 <u>Bourgogne Blanc</u>	25

ROSÉ

CINSAULT MOURVÈDRE Château Pradeaux 2022 <u>Bandol</u>	16
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RED

GAMAY Jean-Claude Lapalu 2022 <u>Beaujolais-Villages</u>	12
PINOT NOIR Jean-Jacques Girard 2022 <u>Bourgogne</u>	14
PINOT NOIR Tollot-Beaut 2021 <u>Bourgogne</u>	25
GRENACHE SYRAH Domaine du Seminaire 2021 <u>Côtes-du-Rhône</u>	10
NEBBIOLO Rizzi 2020 <u>Langhe</u>	13
CABERNET SAUVIGNON Buehler Vineyards 2019 <u>Napa Valley</u>	16

BEER & CIDER

		<i>IPA</i> Lagunitas	9
<i>Non-Alcoholic</i> Erdinger NA	5	<i>Hefeweizen</i> Weihenstephaner	7
<i>Lager</i> Faubourg Brewery	5	<i>Black Lager</i> Great Raft	7
<i>Pilsner</i> Einbecker	9	<i>Cidre</i> Celliers de l'Odet 'Aval'	9

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