

701 ST. CHARLES AVE
NEW ORLEANS, LA

HERBSAINT

BAR AND RESTAURANT

SOUPS & SALADS



SOUP OF THE DAY

12

GUMBO

Chicken, Tasso and Andouille

14

JUMBO LUMP CRAB

Watermelon Gazpacho, Jalapeño-Lime Mayonnaise
and Fried Bread

21

GEM LETTUCE

Green Goddess, Radish, Dill
and Breadcrumbs

15

GRILLED SUMMER SQUASH

Baba Ghanoush, Tomato Vinaigrette,
Za'atar and Basil

13

SIDES

Dirty Rice 9

Vegetable of the Day 9

French Fries with Pimenton Aioli 9

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 KOFTA

Cucumber Yogurt, Lima Beans and Dill

18

MAIN COURSES



FISH OF THE DAY

Market Price

GRILLED TUNA SANDWICH

Olive Bread with Lemon Pickle Aioli

28

LOUISIANA JUMBO SHRIMP

Creamed Corn, Pickled Chillies, Vadouvan Curry
and Fresh Herbs

36

MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

43

GRILLED CREDO FARMS CHICKEN

Chickpeas, Sofrito, and Peperonata

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	
Hugo Spritz	14
Vodka Mint Elderflower Prosecco	
Smoldering Shrub	16
Mezcal Strawberries Thyme Triple Sec Lime Soda	
Chantilly Antilles	18
Rum Champagne Lime Mint	
Levantini	15
Vodka Pomegranate Lemon Sumac	
Creature of Habit	15
Gin Blood Orange Grapefruit Herbsaint	
My Silk Tie	14
Buffalo Trace Bourbon Lemon- Blueberry Shrub Pecan Orgeat	

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

GRUNER VELTLINER Rudi Pichler <i>federspiel</i> 2022 <u>Wachau</u>	14
ALBARIÑO Familia Torres 'Pazo das Bruxas' 2022 <u>Rías Baixas</u>	12
CHENIN Pichot 'Domaine le Peu de la Moriette' 2022 <u>Vouvray</u>	12
SAUVIGNON Henry Natter 2022 <u>Sancerre</u>	18
CHARDONNAY Domaine Alain Chavy 2022 <u>Bourgogne Blanc</u>	17
CHARDONNAY Jean-Philippe Fichet 2021 <u>Bourgogne Blanc</u>	25

ROSÉ

HODARRABI BELTZA BLEND Ameztoi 'Rubentis' 2023 <u>Getariako Txakolina</u>	14
MOURVÈDRE CINSAULT Domaine du Gros 'Noré' 2022 <u>Bandol</u>	21

RED

GAMAY Jean-Claude Lapalu 2022 <u>Beaujolais-Villages</u>	12
PINOT NOIR Jean-Jacques Girard 2022 <u>Bourgogne</u>	14
PINOT NOIR Bouard Bonnefoy 2022 <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>Hefeweizen</i> Weihenstephaner	7
	<i>Black Lager</i> Great Raft	7
	<i>Cidre</i> Celliers de l'Odet 'Aval'	9
	<i>Non-Alcoholic</i> Weihenstephaner NA	5
<i>Lager</i> Miller High Life	5	
<i>Pilsner</i> Einbecker	9	
<i>Gose</i> Ritterguts	500ml 16	

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