

701 ST. CHARLES AVE  
NEW ORLEANS, LA

# HERBSAINT

BAR AND RESTAURANT

**ENTRECÔTE**  
**16 OZ WAGYU RIBEYE**  
Fleur de Sel and Extra Virgin Olive Oil  
135

## SOUPS & SALADS

### SOUP OF THE DAY

12

### GUMBO

Chicken, Tasso and Andouille

14

### 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

Saffron Tomato Broth, Cous Cous and Persillade

36

### MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

46

### GRILLED CREDO FARMS CHICKEN

Carolina Gold Rice Grits, Oyster Mushrooms,  
Marsala Chicken Jus

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

<b>Sazerac</b>	13
Sazerac Rye   Peychaud's Bitters Herbsaint Legendre	
<b>Hugo Spritz</b>	14
Vodka   Mint Elderflower   Prosecco	
<b>Always Sunny</b>	13
Tequila   Green Chili   Cucumber Caribbean Pineapple   Lemon	
<b>Chantilly Antilles</b>	18
Rum   Champagne   Lime Mint	
<b>Levantini</b>	15
Vodka   Pomegranate Lemon   Sumac	
<b>Creature of Habit</b>	15
Gin   Blood Orange Grapefruit   Herbsaint	
<b>My Silk Tie</b>	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

<b>RIESLING</b> Stein 'Weihwasser' <i>feinherb</i> 2022 <u>Mosel</u>	12
<b>ALBARIÑO</b> Familia Torres 'Pazo das Bruxas' 2022 <u>Rías Baixas</u>	12
<b>CHENIN</b> Pichot 'Domaine le Peu de la Moriette' 2022 <u>Vouvray</u>	12
<b>SAUVIGNON</b> Henry Natter 2022 <u>Sancerre</u>	18
<b>CHARDONNAY</b> Domaine Perraud 2021 <u>Mâcon-Villages</u>	14
<b>CHARDONNAY</b> Etienne Sauzet 2022 <u>Bourgogne</u>	25

### ROSÉ

<b>CABERNET FRANC</b> Olga Raffault 2023 <u>Chinon</u>	13
<b>MOURVÈDRE   CINSAULT</b> Domaine Bunan 'Moulin des Costes' 2023 <u>Bandol</u>	21

### RED

<b>GAMAY</b> Quentin Harel 'Les Grandes Terres' 2022 <u>Beaujolais-Villages</u>	12
<b>PINOT NOIR</b> Clos du Moulin Aux Moines 'Clos de la Perrière' 2020 <u>Bourgogne</u>	14
<b>PINOT NOIR</b> Berthaut-Gerbet 'Les Prielles' 2021 <u>Bourgogne</u>	25
<b>GRENACHE   SYRAH</b> Domaine du Seminaire 2021 <u>Côtes-du-Rhône</u>	10
<b>NEBBIOLO</b> Rizzi 2020 <u>Langhe</u>	13
<b>CABERNET SAUVIGNON</b> Buehler Vineyards 2019 <u>Napa Valley</u>	17

## 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> Athletic Brewing Co.	7
<i>Lager</i> Miller High Life	5
<i>Pilsner</i> Einbecker	9
<i>Gose</i> Ritterguts	500ml 16

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