

701 ST. CHARLES AVE
NEW ORLEANS, LA

HERBSAINT

BAR AND RESTAURANT

SOUPS & SALADS



SOUP OF THE DAY

12

GUMBO

Chicken, Tasso and Andouille

14

GEM LETTUCE

Green Goddess, Radish, Dill
and Breadcrumbs

15

TUNA CRUDO

Louisiana Citrus, Garlic Confit, Olives,
Fennel Pollen and Mint

16

LOUISIANA SHRIMP AND FISH CEVICHE

Cucumbers and Pepitas

18

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

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

BUTTERMILK FRIED QUAIL

Apple & Celeriac Slaw, Tarragon Vinaigrette and
Criolla Sella Glaze

25

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 and Tarragon

36

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

43

Chef/Owner Donald Link | Chef de Cuisine Tyler Spreen

No Separate Checks

Up to Four Cards Accepted Per Table

COCKTAILS

Sazerac	13
Sazerac Rye Peychaud's Bitters Herbsaint Legendre	
Autumn Spritz	14
Amaro Lillet Rouge Lemon Prosecco	
Always Sunny	13
Tequila Green Chili Cucumber Caribbean Pineapple Lemon	
Side by Side	14
Barbados Rum Calvados Apricot Dry Orange Curaçao Lemon	
Cherry Buck	12
Vodka Cherry Lime Ginger Beer	
Creature of Habit	15
Gin Blood Orange Grapefruit Herbsaint	
Sheer Audacity	15
Cognac Strega Blanc Vermouth Ginger Bitters Lemon	

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 Stein 'Weihwasser' <i>feinherb</i> 2022 <u>Mosel</u>	12
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>	19
CHARDONNAY Domaine Perraud 2021 <u>Mâcon-Villages</u>	14
CHARDONNAY Etienne Sauzet 2022 <u>Bourgogne</u>	25

ROSÉ

CABERNET FRANC Olga Raffault 2023 <u>Chinon</u>	13
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RED

GAMAY Quentin Harel 'Les Grandes Terres' 2022 <u>Beaujolais-Villages</u>	12
PINOT NOIR Clos du Moulin Aux Moines 'Clos de la Perrière' 2020 <u>Bourgogne</u>	14
PINOT NOIR Domaine Tollot-Beaut 2022 <u>Bourgogne Côte-D'Or</u>	25
GRENACHE SYRAH Domaine du Seminaire 2021 <u>Côtes-du-Rhône</u>	10
SANGIOVESE Le Ragnaie 'Troncone' 2022 <u>Toscana</u>	13
CABERNET SAUVIGNON 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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