

701 ST. CHARLES AVE  
NEW ORLEANS, LA

## SOUPS & SALADS



### SOUP OF THE DAY

12

### GUMBO

Chicken, Tasso and Andouille

14

### GEM LETTUCE

Green Goddess, Radish, Dill  
and Breadcrumbs

16

### FRIED GREEN TOMATOES

Chilled Shrimp, Sauce Gribiche  
and Fines Herbes

18

### GRILLED BROCCOLI

Almond Aillade, Citrus and  
Anchovy Vinaigrette

16

## SIDES

Dirty Rice 9

Vegetable of the Day 9

French Fries with Pimenton Aioli 9

# HERBSAINT

BAR AND RESTAURANT

## 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

### KANPACHI CRUDO

Louisiana Strawberries, Shiso, Benne Togarashi  
and Chili Vinegar

18

### BAKED ASIAGO

Oregano and Lemon

16

### GRILLED LAMB KOFTA

Cucumber Yogurt, Lima Beans and Dill

19

### SICILIAN ARANCINI

Beef Ragù, Taleggio, Marinara and Parmesan

18

**FOR THE TABLE**  
**14 OZ. MAYURA STATION**  
**WAGYU STRIPLOIN**

Sea Salt and Extra Virgin Olive Oil

145

## 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

49

### GRILLED CREDO FARMS CHICKEN

Carolina Gold Rice Grits, Oyster Mushrooms,  
Marsala Chicken Jus and Tarragon

40

### GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

45

## COCKTAILS

<b>Sazerac</b>	13
Sazerac Rye   Peychaud's Bitters Herbsaint Legendre	
<b>Winter Spritz</b>	14
Amaro   Lillet Rouge Lemon   Prosecco	
<b>Out Of Office</b>	14
Tequila   Falernum   Amaro Hibiscus   Lime   Grapefruit	
<b>Side by Side</b>	14
Barbados Rum   Calvados   Apricot Dry Orange Curaçao   Lemon	
<b>Cherry Buck</b>	12
Vodka   Cherry Lime   Ginger Beer	
<b>Creature of Habit</b>	15
Gin   Blood Orange Grapefruit   Herbsaint	
<b>Sheer Audacity</b>	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

<b>RIESLING</b> Stein 'Blauschiefer' <i>trocken</i> 2023 <u>Mosel</u>	13
<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> Domaine Girard 'La Garenne' 2023 <u>Sancerre</u>	19
<b>CHARDONNAY</b> Michel Paquet 2022 <u>Mâcon-Villages</u>	14
<b>CHARDONNAY</b> Paul Pillot 2022 <u>Bourgogne</u>	25

### ROSÉ

<b>CABERNET FRANC</b> Charles Joguet 2023 <u>Chinon</u>	15
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### RED

<b>GAMAY</b> Quentin Harel 'Les Grandes Terres' 2022 <u>Beaujolais-Villages</u>	12
<b>PINOT NOIR</b> Jean-Jacques Girard 2023 <u>Bourgogne</u>	14
<b>PINOT NOIR</b> Pierre Gelin 2023 <u>Bourgogne Côte-D'Or</u>	25
<b>GRENACHE   SYRAH</b> Domaine du Seminaire 2021 <u>Côtes-du-Rhône</u>	10
<b>SANGIOVESE</b> Le Ragnaie 'Troncone' 2022 <u>Toscana</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>Lager</i> Miller High Life	5	<i>Smoked Helles Lager</i> Butcher's Bräu	9
<i>Pilsner</i> Einbecker	9	<i>Rosé Cidre</i> Celliers de l'Odet 'Aval'	9
<i>Gose</i> Ritterguts	500ml 16	<i>Non-Alcoholic</i> Athletic Brewing Co.	7

Chef/Owner Donald Link | Chef de Cuisine Tyler Spreen