



HERBSAINT

BAR AND RESTAURANT

FOR THE TABLE
14 OZ. BLACK OPAL
AUSTRALIAN STRIPLOIN
Sea Salt and Extra Virgin Olive Oil
115

SOUPS & SALADS

SOUP OF THE DAY

12

GUMBO

Chicken, Tasso and Andouille

14

HYDROPONIC FARM LETTUCES

Green Goddess, Radish, Dill
and Breadcrumbs

16

COMPOSTELLA ARUGULA

Roquefort, Spiced Walnuts, Apples,
Chicken Liver Mousse and Apple Cider Vinaigrette

16

FRIED GREEN TOMATOES

Chilled Shrimp, Sauce Gribiche
and Fines Herbes

18

SIDES

Dirty Rice 9

Vegetable of the Day 9

French Fries with Pimenton Aioli 9

SMALL PLATES

CORNMEAL FRIED OYSTERS

Sesame 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

Serrano-Lime Vinaigrette, Charred Cucumbers,
Crispy Shallots and Shiso

18

BLUEFIN TUNA TARTARE

Yuzu Aioli, Tare, Togarashi and Toasted Pain Blanc

21

GRILLED LAMB KOFTA

Cucumber Yogurt, Pickled 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

Miso-Butter Beans, Confit Tomato,
and Persillade

36

MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

46

CREDO FARMS CHICKEN BREAST

Mushrooms, Vin d'Jura and Jus

36

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

46

No Separate Checks

Chef/Owner Donald Link | Chef de Cuisine Tyler Spreen

701 ST. CHARLES AVE
NEW ORLEANS, LA

Up to Four Cards Accepted Per Table