



SOUPS & SALADS

SOUP OF THE DAY

12

GUMBO

Chicken, Tasso and Andouille

14

MIXED FARM LETTUCES

Country Ham, Comte,
and Dijon Vinaigrette

16

COMPOSTELLA FARM'S 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

French Fries with Pimenton Aioli 9

Charred Broccoli with Almond Aillade,

Anchoiade and Breadcrumbs 10

Chili-Citrus Marinated Beets with Ricotta
and Pistachio Dukkah 12

HERBSAINT

BAR AND RESTAURANT

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

Ponzu, Pecan Salsa Macha, Orange and Shiso

19

BLUEFIN TUNA TARTARE

Yuzu Aioli, Tare, Togarashi and Toasted Pain Blanc

22

GRILLED LAMB KOFTA

Cucumber Yogurt, Pickled Lima Beans and Dill

18

FOR THE TABLE

14 OZ. AUSTRALIAN WAGYU STRIPLOIN

Sea Salt and Extra Virgin Olive Oil

120

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

GRILLED CREDO FARMS CHICKEN

Potato Purée and Jus

36

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

46

Chef/Owner Donald Link | Chef de Cuisine Tyler Sreen

701 ST. CHARLES AVE
NEW ORLEANS, LA

No Separate Checks

Up to Four Cards Accepted Per Table



COCKTAILS

Sazerac	15
New Orleans' First Cocktail with Sazerac Rye Peychaud's Bitters Herbsaint Legendre	
Herbsaint Old-Fashioned	16
Classic style, made with Cochon Blend Pinhook Bourbon	
Venetian Spritz	18
Classic red spritz made with Pilla Select Aperitivo	
Out Of Office	14
Hibiscus-Tequila Tiki Punch Grapefruit Lime Spices	
Banana Bird	16
Caribbean twist on a Jungle Bird El Dorado 5yr Banana Pineapple	
Ginger's Last Word	17
Ginger, Last-Word-meets- French-75 Sweet Gwendoline Strega Lemon	
Levantini #2	14
Mediterranean Vodka Cosmopolitan Pomegranate Thistle Sumac	

BY THE GLASS

SPARKLING

<u>Zero Proof</u> Unified Ferments 'Jasmine Green'	12
<u>Prosecco Superiore</u> Sommariva NV <i>Brut</i>	12
<u>Champagne</u> Charles Heidsieck 'Reserve Special Edition' NV <i>Brut</i>	26

WHITE

RIESLING Peter Lauer 'Senior - No. 6' 2024 <u>Saar</u>	17
PINOT GRIGIO Bruno Verdi 2024 <u>Oltrepò Pavese</u>	13
SAUVIGNON Gerard Millet 2023 <u>Sancerre</u>	20
XAREL-LO Amina Mundi 'Gres' 2024 <u>Penedès</u>	13
CHARDONNAY Sylvaine & Alain Normand 2022 <u>Mâcon la Roche Vineuse</u>	14
CHARDONNAY François Carillon 2023 <u>Bourgogne Côte d'Or</u>	26

ROSÉ

CINSAULT MOURVÈDRE Marie Bérénice 2022 <u>Bandol</u>	16
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RED

GAMAY Domaine Chignard 'Beauvernay' 2022 <u>Fleurie</u>	15
PINOT NOIR Damien Martin 2023 <u>Bourgogne</u>	16
PINOT NOIR Domaine Tollot-Beaut 2023 <u>Bourgogne Côte d'Or</u>	26
GRENACHE SYRAH Domaine du Seminaire 2022 <u>Côtes-du-Rhône</u>	12
NEBBIOLO Pecchenino 'Botti' 2023 <u>Langhe</u>	16
MERLOT Olivier Rivière 'les Jardins d'Edina' 2022 <u>Bordeaux</u>	17

SAKE

NAMA DAIGINJO Tedorigawa 'Gold Blossom'	3 oz	16
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BEER & CIDER

<i>IPA</i> Second Line Brewing	8
<i>Lager</i> Miller High Life	5
<i>Hefeweizen</i> Weiherstephaner	7
<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

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