



HERBSAINT

BAR AND RESTAURANT

FOR THE TABLE
14 OZ. MAYURA STATION
AUSTRALIAN WAGYU STRIPLOIN
Sea Salt and Extra Virgin Olive Oil
140

SOUPS & SALADS

SOUP OF THE DAY

13

GUMBO

Chicken, Tasso and Andouille

14

WATERMELON GAZPACHO

Jumbo Lump Crab, Jalapeño-Lime Mayo and Fried Bread

26

FARM LETTUCES

Radish, Toasted Bread Crumbs, Dill and Herb-Buttermilk Dressing

16

CHERMOULA MARINATED ZUCCHINI

Artichoke Aioli, Valbreso Feta and Confit Tomato

15

SIDES

Dirty Rice 9

French Fries with Pimenton Aioli 9

Charred Squash with

Romesco and Hazelnuts 10

SMALL PLATES

CORNMEAL FRIED OYSTERS

Sesame Slaw and Hot Sauce

22

BEEF SHORT RIB

Potato Rösti, Salsa Verde and Horseradish Cream

20

HOUSEMADE SPAGHETTI

Guanciale and Fried-Poached Farm Egg

20

KANPACHI CRUDO

Chili Ponzu, Fennel Relish, Oranges 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

20

FRIED GREEN TOMATOES

Chilled Shrimp, Sauce Gribiche and Fines Herbes

19

Chef/Owners Donald Link & Tyler Spreen

701 ST. CHARLES AVE
NEW ORLEANS, LA

MAIN COURSES

FISH OF THE DAY

Market Price

GRILLED TUNA SANDWICH

Olive Bread with Lemon Pickle Aioli

28

LOUISIANA JUMBO SHRIMP

Tomato Braised Butter Beans, Artichokes and Persillade

38

MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

46

CREDO FARMS CHICKEN

Creamed Corn, Mushrooms and Pickled Chilies

38

RABBIT LEG SCHNITZEL

Crawfish Americaine and Celeriac Remoulade

42

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

48

No Separate Checks

Up to Four Cards Accepted Per Table



COCKTAILS

Hugo Spritz (zero proof available \$12)	16
Spritz made with Nikolaihof Elderflower Syrup Vodka Prosecco Mint	
Blackberry Ginger Daiquiri	16
Seasonal, Rotating Daiquiri Oxbow Rum Blackberry, Ginger, Thyme Cheong	
Out Of Office	15
Hibiscus-Tequila Tiki Punch Grapefruit Lime Spices	
White Negroni	19
Umami, Springtime Negroni with Mujen Shochu Daiginjo Sake Lustau Vermut Rosado White Soy	
Trinidad Sour	16
Spiced Whiskey Sour Sfumato Amaro Angostura Pinhook Cochon Blend Pecan Orgeat	
Sazerac	16
New Orleans' First Cocktail with Sazerac Rye Peychaud's Bitters Herbsaint Legendre	
Ti' Punch	24
Refreshing, Rum Old Fashioned Don Q XO Sirop de Canne Lime	

BY THE GLASS

SPARKLING

<u>Prosecco Superiore</u> Sommariva NV <i>Brut</i>	13
<u>Champagne</u> Paul Berthelot 'Cuvée de Réserve' NV <i>Brut</i>	26
<u>Zero Proof</u> Unified Ferments 'Jasmine Green'	12

WHITE

<u>RIESLING</u> Karl Schaefer <i>feinherb</i> 2023 <u>Pfalz</u>	17
<u>SAUVIGNON</u> Domaine de la Pauline 2025 <u>Sancerre</u>	22
<u>JACQUERE</u> Maison de Ardoisières 'Silice Blanc' 2024 <u>Savoie</u>	17
<u>CHARDONNAY</u> Sylvaine & Alain Normand 2022 <u>Mâcon la Roche Vineuse</u>	15
<u>CHARDONNAY</u> Thierry Pillot 2023 <u>Bourgogne Côte d'Or</u>	26

ROSÉ & ORANGE

<u>MOURVÈDRE</u> <u>CINSAULT</u> Domaine des Trois Filles 2023 <u>Bandol</u>	18
<u>CHENIN</u> Jacky Preys 'Vin Orange' 2023 <u>Loire Valley</u>	16

RED

<u>GAMAY</u> Domaine Dupeuble 2024 <u>Beaujolais</u>	15
<u>PINOT NOIR</u> Division Wine Company 'Yama' 2023 <u>Willamette</u>	16
<u>PINOT NOIR</u> Domaine Tollot-Beaut 2023 <u>Bourgogne Côte d'Or</u>	26
<u>CABERNET FRANC</u> <u>MERLOT</u> Maison Blanche 'le Colombier de la Métairie' 2022 <u>Bordeaux</u>	17
<u>NEBBIOLO</u> Fantino 'Rosso dei Dardi' 2022 <u>Piedmont</u>	16
<u>GARNACHA</u> <u>CABERNET SAUVIGNON</u> Palacios 'Camins del Priorat' 2023 <u>Priorat</u>	20

SAKE

<u>NAMA DAIGINJO</u> Tedorigawa 'Gold Blossom'	3 oz	15
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BEER & CIDER

<i>Lager</i> Miller High Life	5	<i>Hefeweizen</i> Weihenstephaner	7
<i>Pilsner</i> Einbecker	9	<i>Rosé Cidre</i> Celliers de l'Odet 'Aval'	9
<i>IPA</i> Chandeleur Island 'Lil Smack'	8	<i>Non-Alcoholic</i> Athletic Brewing Co.	7

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