

HERBSAINT

BAR AND RESTAURANT

*Sample Menu Only - All items are subject to change based on our farmers' availability.
The following marked items can be modified to accommodate gluten allergies.
A Chef prepared Vegetarian or Vegan option will be available for all other dietary restrictions.
\$85 per person*

FIRST COURSE

FARM LETTUCES*

Radish, Toasted Breadcrumbs, Dill and Herb-Buttermilk Dressing

BEEF SHORT RIB*

Potato Rösti, Horseradish Cream, Salsa Verde

FRIED GREEN TOMATOES

Chilled Shrimp, Sauce Gribiche, and Fines herbes

HOUSEMADE SPAGHETTI

Guanciale and Fried-Poached Farm Egg

SECOND COURSE

FISH OF THE DAY*

Chef's Seasonal Preparation

CREDO FARMS CHICKEN*

Creamed Corn, Mushrooms, and Pickled Chilies

14 OZ. MAYURA STATION AUSTRALIAN WAGYU STRIPLOIN*

Sea Salt and Extra Virgin Olive Oil

SIDES

DIRTY RICE*

Ground Pork, Cajun Spices and Louisiana Popcorn Rice

CHERMOULA MARINATED ZUCCHINI*

Artichoke Aioli, Valbreso Feta and Confit Tomato

DESSERTS

BANANA BROWN BUTTER TART

Fleur de Sel Caramel

FLOURLESS CHOCOLATE CAKE*

Spanish Peanut Brittle, Dulce de Leche Sauce and Whipped Cream

ICE CREAM DU JOUR*

All menu items served Family Style. Please inform your server of any allergies.

Chef/Owners Donald Link & Tyler Sreen

COCKTAILS

Sazerac	16
New Orleans' First Cocktail with Sazerac Rye Peychaud's Bitters Herbsaint Legendre	
Herbsaint Old Fashioned	16
Pinhook 'Cochon Blend' Bourbon Orange Bitters Demerara	
Hugo Spritz (zero proof available \$12)	16
Spritz made with Elderflower Vodka Prosecco Mint	
Naples Underground	18
Pinhook 'Cochon Blend' Bourbon Amaro CioCaro Carpano Antica	
Out Of Office	15
Hibiscus-Tequila Tiki Punch Grapefruit Lime Spices	
French Pearl	15
Sweet Gwendoline Gin Lime Mint Herbsaint	
T's and C's	16
Fino Sherry Blanc Vermouth Curaçao Lemon Pomegranate	

WINES BY THE GLASS

SAKE

NAMA DAIGINJO Tedorigawa 'Gold Blossom' Ishikawa 3 oz 15

SPARKLING

Prosecco Superiore Sommariva NV *Brut* 13

Champagne Paul Berthelot 'Cuvée de Réserve' NV *Brut* 26

Zero Proof Unified Ferments 'Jasmine Green' 12

WHITE

RIESLING J. & H. Selbach *kabinett* 2023 Saar 12

SAUVIGNON Domaine de la Pauline 2025 Sancerre 22

ALBARIÑO La Marea 'Kristy Vineyard' 2025 Monterey 17

CHARDONNAY S. & A. Normand 2022 Mâcon la Roche Vineuse 15

CHARDONNAY Thierry Pillot 2023 Bourgogne Côte d'Or 26

ROSÉ & ORANGE

MOURVÈDRE | **CINSAULT** Domaine des Trois Filles 2023 Bandol 18

CHENIN Jacky Preys 'Vin Orange' 2023 Loire Valley 16

RED

GAMAY Domaine de la Prébende 2024 Beaujolais 13

PINOT NOIR Division Wine Co. 'Yama' 2023 Willamette 16

PINOT NOIR Domaine Tollot-Beaut 2023 Bourgogne Côte d'Or 26

MENCIA Guímaro 2024 Ribera Sacra 17

NEBBIOLO Pecchenino 'Boti' 2024 Langhe 16

CABERNET SAUVIGNON David Arthur 2021 Napa Valley 20

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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