



SOUPS & SALADS

SOUP OF THE DAY

13

GUMBO

Chicken, Tasso and Andouille

14

FARM LETTUCES

Radish, Toasted Breadcrumbs,
Dill and Herb-Buttermilk Dressing

16

COMPOSTELLA ARUGULA

Squash-Miso Purée, Apples, Chevre,
Spiced Pecans and Apple Cider Vinaigrette

16

SIDES

Dirty Rice 10

French Fries with Pimenton Aioli 10

Mustard Marinated Beets with Apples,
Chicken Liver Mousse and Pistachios 12

Bacon-Miso Braised Turnips and Greens 10

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

21

HOUSEMADE SPAGHETTI

Guanciale and Fried-Poached Farm Egg

20

KANPACHI CRUDO

Serrano-Lime Vinaigrette, Chili Relish,
Crispy Shallots and Shiso

21

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

FOR THE TABLE

14 OZ. MAYURA STATION AUSTRALIAN WAGYU STRIPLOIN

Sea Salt and Extra Virgin Olive Oil

140

MAIN COURSES

FISH OF THE DAY

Market Price

GRILLED TUNA SANDWICH

Olive Bread with Lemon-Pickle Aioli

28

LOUISIANA JUMBO SHRIMP

Cajun Spice, Chilled Corn, Cucumbers,
Creamy Tomato Dressing and Cilantro

38

MUSCOVY DUCK LEG CONFIT

Dirty Rice and Citrus Gastrique

46

CREDO FARMS CHICKEN

Carolina Gold Rice Grits, Chanterelles
and Dijon Chicken Jus

42

GRILLED WAGYU BAVETTE

Chimichurri, Fries and Pimenton Aioli

50

No Separate Checks

Up to Four Cards Accepted Per Table



COCKTAILS

Sazerac	16
Sazerac Rye Peychaud's Bitters	
Herbsaint Legendre	
Herbsaint Old Fashioned	16
Pinhook 'Cochon Blend' Bourbon	
Bitters Demerara	
With Pinhook Collaboration Series	38
Louisa Spritz	16
Cardamaro Pamplemousse	
Meletti Prosecco Rosemary	
Naples Underground	18
Pinhook 'Cochon Blend' Bourbon	
Amaro CioCaro Carpano Antica	
Out Of Office	15
Tequila Grapefruit Lime Spices	
Hibiscus	
Alma Daiquiri	16
Oxbow Barrel Aged Rum Lime	
Spiced Citrus Oleo Oxbow Raw Sugar	
Maxime #2	16
Gin Calvados Cocchi Torino	
Orange Bitters	
Sweater Weather (Zero Proof)	12
Citrus-Pomegranate Shandy	

BY THE GLASS

SPARKLING

<u>Prosecco Superiore</u> Sommariva NV <i>Brut</i>	13
<u>Champagne</u> Charles Heidsieck 'Brut Réserve Special Edition' NV <i>Brut</i>	26

WHITE

RIESLING J. & H. Selbach <i>kabinett</i> 2023 <u>Saar</u>	12
SAUVIGNON Jean Reverdy 'La Reine Blanche' 2025 <u>Sancerre</u>	22
GRAŠEVINA Domaine Kresic 2025 <u>Danube, Croatia</u>	13
CHARDONNAY Marine Layer 'Aires' 2023 <u>Sonoma Coast</u>	16
CHARDONNAY Jean-Philippe Fichet 2024 <u>Bourgogne Côte d'Or</u>	26

ROSÉ & ORANGE

GRENACHE CINSAULT CARIGNAN Domaine des Terres Promises 'L'Apostrophe' 2025 <u>Provence</u>	16
MÜLLER-THURGAU Cantina Furlani 'Altopiano Orange' 2025 <u>Alto Adige</u>	13

RED

GAMAY Domaine de la Prébende 2024 <u>Beaujolais</u>	13
PINOT NOIR Division Wine Company 'Yama' 2023 <u>Willamette</u>	16
PINOT NOIR Domaine Charles Audoin 2023 <u>Bourgogne Côte d'Or</u>	26
NEBBIOLO Pecchenino 'Botti' 2024 <u>Langhe</u>	16
CABERNET SAUVIGNON David Arthur 2021 <u>Napa Valley</u>	19

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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