HERBSAINT
BAR AND RESTAURANT

SEMI PRIVATE DINING MENUS

Sample menus only, all items are subject to change based on seasonal availability.

THREE COURSE
$85

First Course
Choice of

HERBSAINT GUMBO
Chicken, Tasso & Andouille

or

FARM LETTUCES
Radish, Dill and Herb-Buttermilk Dressing

Main Course
Choice of

DUCK LEG CONFIT
Dirty Rice and Citrus Gstrique

or

FISH OF THE DAY
Chef's Seasonal Preparation

or

FILET AU POIVRE
Pommes Purée

Dessert

BANANA BROWN BUTTER TART
Fleur de Sel Caramel

FOUR COURSE
$95

First Course
Choice of

FRIED GREEN TOMATOES
Chilled Shrimp, Sauce Gribiche and Fines Herbes

or

SEARED YELLOWFIN TUNA
Summer Corn & Tomato Salad

Second Course
Choice of

HERBSAINT GUMBO
Chicken, Tasso & Andouille

or

FARM LETTUCES
Radish, Dill and Herb-Buttermilk Dressing

Third Course
Choice of

GRILLED CREDO FARMS CHICKEN
Carolina Gold Rice Grits, Chanterelles
and Dijon Chicken Jus

or

FISH OF THE DAY
Chef's Seasonal Preparation

or

FILET AU POIVRE
Pommes Purée

Dessert

FLOURLESS CHOCOLATE CAKE
Dulce de Leche and Spanish Peanut Brittle

Chef/Owners Donald Link & Tyler Spreen

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

WINES BY THE GLASS

SPARKLING

Prosecco Superiore Sommariva NV Brut 13

Champagne Charles Heidsieck 'Brut Réserve Special Edition ' NV 26

WHITE

RIESLING J. & H. Selbach kabinett 2023 Saar 12

SAUVIGNON Jean Reverdy 'La Reine Blanche' 2025 Sancerre 22

GRAŠEVINA Domaine Kresic 2025 Danube, Croatia 13

CHARDONNAY Marine Layer 'Aires' 2023 Sonoma Coast 16

CHARDONNAY Jean-Philippe Fichet 2024 Bourgogne Côte d'Or 26

ROSÉ & ORANGE

GRENACHE | CINSAULT | CARIGNAN Domaine des Terres Promises 'L'Apostrophe' 2025 Provence 16

MÜLLER-THURGAU Cantina Furlani 'Altopiano Orange' Alto Adige 2025 13

RED

GAMAY Domaine de la Prébende 2024 Beaujolais 13

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

PINOT NOIR Dom. Charles Audoin 2023 Bourgogne Côte d'Or 26

NEBBIOLO Pecchenino 'Boti' 2024 Langhe 16

CABERNET SAUVIGNON David Arthur 2021 Napa Valley 19

BEER & CIDER (NOT GF)

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

Chef/Owners Donald Link & Tyler Spreen

LINK RESTAURANT GROUP · HERBSAINT BAR AND RESTAURANT · COCHON · BUTCHER · pêche · LA BOULANGERIE · GIANNA · calcasieu CATERING & EVENTS