

# HERBSAINT

BAR AND RESTAURANT

## Aperitifs

- Kubler Absinthe \$15
- Half Sinner Half Saint \$7
- El Maestro Sierra Fino \$6
- Herbsaint Champagne Cocktail \$11
- Dolin Vermouth Blanc \$5
- The Seville \$9
- Dom. De la Coume du Roy Muscat de Rivesaltes \$7
- Saunier de Longchamps Pineau de Charentes \$7

## Sparkling Wines

- Argyle Sparkling '07 \$10
- Henriot "Souverain" Champagne N/V \$14

## Cocktails

- Sazerac \$9
- Pimms Cup \$8
- Haitian Daiquiri \$8
- Dark and Stormy \$8
- Louisiana Salty Dog \$9
- The Streetcar \$8.5
- The Derby \$9
- Caipirinha \$9
- Plum Gin Fizz \$9
- Rye Satsuma Old Fashioned \$10

## Wine Flights

- Roses \$12
- Peyrassol Provence
- Tibouren Provence
- Sattler Burgenland
- Interesting French Reds \$14
- Thivin Cote de Brouilly
- Nerleux Saumur Champigny
- Ch. Haut-Montplaisir Cahors

## SOUPS AND SALADS

- Gumbo of the Day \$7
- Soup of the Day \$7
- Baby Mustard Greens with City Ham and Buttermilk Dressing \$10
- Arugula with Burrata, Beets and Walnut Vinaigrette \$10

## SMALL PLATES

- Antipasto Plate \$12
- Louisiana Jumbo Lump Crabmeat with Local Pumpkin, Radish and Pepitas \$14
- Gnocchi with Pancetta and Maitake Mushrooms \$12
- Louisiana Shrimp and Grits with Tasso and Okra \$11
- Beef Short Rib with Potato Rösti and Salsa Verde \$14
- Housemade Spaghetti with Guanciale and Fried-Poached Farm Egg \$12
- Seared Chicken Rilette with Bacon Broth and Shallot-Mustard Seed Relish \$12
- Butter Poached Gulf Tuna with Criolla Sella Chili and Lemon \$12
- Mussels Marinière with French Fries \$12

## MAIN COURSES

- Fish of The Day Market Price
- Olive Oil Seared Louisiana Jumbo Shrimp with Ham and Cauliflower Gratin \$28
- Grilled g.f. Farms Chicken with Turnip Mashed Potatoes and Roasted Mushrooms \$27
- Muscovy Duck Leg Confit with Dirty Rice and Citrus Gastrique \$27
- Kurobuta Pork Belly with Turnips, Brussels Sprouts and Apple-Mustard Vinaigrette \$26
- Slow Cooked Lamb Neck with Butterbeans, Ryals Goat Feta and Fresh Herbs \$27
- Grilled Top Cut Ribeye with Sea Salt, Extra Virgin Olive Oil and French Fries \$36

## SIDES

- Vegetable of the Day \$5
- French Fries with Pimenton Aioli \$6
- Dirty Rice \$5
- Turnip Mashed Potatoes \$5

## Chef Donald Link

Herbsaint proudly serves Louisiana rice

A twenty percent gratuity may be added to parties of 6 or more

No Separate Checks, we accept up to four credit cards per table

Donald Link's *Real Cajun* cookbook is now available

[www.herbsaint.com](http://www.herbsaint.com)