

HERBSAINT

BAR AND RESTAURANT

Aperitifs

- Kubler Absinthe \$15
- El Maestro Sierra Fino \$6
- Herbsaint Champagne
Cocktail \$11
- Dolin Vermouth Blanc \$5

Sparkling Wines

- Arglye '07 Brut \$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

- 2010 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

- Louisiana Jumbo Lump Crabmeat with Local Pumpkin, Radish and Pepitas \$14
- Louisiana Shrimp and Grits with Tasso and Okra \$11
- Gnocchi with Pancetta and Maitake Mushrooms \$12
- Cornmeal Fried Louisiana Oysters with Cole Slaw and Hot Sauce \$14
- Housemade Spaghetti with Guanciale and Fried-Poached Egg \$12
- Mussels Marinière with French Fries \$12

MAIN COURSES

- Grilled Tuna Sandwich on Olive Bread with Lemon Pickle Aioli \$15
- Fried Catfish with Green Rice and Chilies \$15
- Grilled Skirt Steak with Chimichurri and Local Greens \$18
- Braised g.f. Farms Chicken with Olives and Polenta \$18
- Grilled Flatbread with Black Pepper Ham, Ryals Cheddar and Arugula \$15
- Pastrami Sandwich with Gruyere and Pickled Cabbage on Marble Rye \$15
- Fish of the Day Market Price

SIDES

- French Fries with Pimenton Aioli \$6
- Vegetable of the Day \$5
- Cole Slaw \$5
- Onion Rings \$5

Chef Donald Link

A twenty percent gratuity will be added to parties of 6 or more
No Separate Checks, we accept up to four credit cards per table