



Welcome to Herbie's!

We are grateful that you are spending the evening with us. Our goal, always, is for you to be delighted by your meal and the service you receive.

If there is anything we can do to make your visit even more enjoyable, please let one of us know.

Thanks for dining with us.

Aaron Teitelbaum
Owner

Jeramie Mitchell
Executive Chef

Austin Martinez
General Manager

HORS D'ŒUVRES

Smoked Trout

Missouri trout, mixed greens, tomato, onion, sherry vinaigrette \$9

Escargots

garlic, parsley, butter \$12

Wild Mushroom Risotto

mushrooms, peas, green onion \$12

Oysters Dupont

Oysters on the half shell, broiled with garlic butter, lump crabmeat, feta, and capers \$14

Butcher's Board

ask your server about today's selection of charcuterie and cheeses \$20

SOUPS & SALADS

Herbie's House

romaine, bacon, tomato, red onion, avocado, basil buttermilk \$9

Mixed Greens Salad

heritage blend, toasted almonds, strawberries, goat cheese, red onions, honey balsamic vinaigrette \$9

Caesar

baby romaine wedge, marinated cherry tomato, shaved parmesan \$10

Salade Niçoise

Herb seared Ahi tuna, haricot verts, baby spinach, soft boiled egg, tomato, roasted yukon potatoes, la medina olives, red wine dijon vinaigrette. \$17

French Onion

gruyère cheese \$7

Soupe du Jour

cup \$4 bowl \$7

FLATBREADS

Classic Flatbread

pepperoni, sausage, three cheeses \$12

Margherita Flatbread

tomato, basil, mozzarella, balsamic \$11

Pappa con Pancetta

fontina, potato, pancetta, rosemary, olive oil \$12

FRUITS DE MER

Oysters

\$2.75 / \$3.25 ea.

Shrimp

\$2 ea.

Lobster Tail

\$17 ea.

Petit Plateau

10 oysters, 10 shrimp, 2 lobster tails \$65

Grand Plateau

18 oysters, 18 shrimp, 1 whole lobster \$125

BURGERS & SLIDERS

served without a bun

Slider du Jour

ask your server about today's selection \$9

Herbie's Burger

Hereford Missouri beef, smoked cheddar spread, peppered bacon, lettuce, tomato, and whipped potatoes \$13

Bison Burger

Sayersbrook Farm bison, shallot balsamic jam, Yorkshire mayo, and whipped potatoes \$16

ENTRÉES

Salmon

coconut jasmine rice, pineapple tahini broth, baby bok choy \$28

Scallops

pan-seared, mashed potatoes, haricot verts, corn bacon maque choux sauce \$30

Sicilian Braised Pork

tomato fennel broth, mascarpone polenta, olives, spinach \$26

Shrimp & Grits

tasso ham, mushroom, green onion, brandy, veal demi-glace, stone-ground grits \$15/29

Short Rib

red wine braised, whipped potatoes, sauté of brussels sprouts, bacon \$29

Filet Mignon

mashed potatoes, haricot verts, mushroom espagnole \$38

Snapper Pepita

chorizo, fingerling potato, spinach, pepita salsa verde \$32

Roasted Amish Chicken

half chicken, honey-brined, sweet potato kale hash, white wine dijon jus \$26

Flat Iron Steak

10 oz flat iron steak, marchand du vin \$25

Vegetable Lasagna

squash, zucchini, spinach, ricotta, mozzarella, mascarpone, marinara \$19

Seafood Risotto

lobster, shrimp, scallops, lemon risotto, peas, mascarpone \$32

Dover Sole

lemon brown butter, asparagus, fingerling potatoes M.P.

Whole Maine Lobster

mushroom risotto, sautéed spinach M.P.

Consuming raw or undercooked meat, seafood, shellfish, eggs, or poultry can cause food-borne illness.