

Hors d'œuvres

Smoked Trout Pancake
Missouri trout, horseradish aioli
\$9

Escargots
garlic parsley butter
\$12

Firecracker Shrimp
fried Gulf shrimp, chipotle aioli,
egg and tobiko caviar, Asian slaw,
honey Sriracha sauce
\$14

Mussels and Frites
sundried tomato pesto, white
wine, butter, Tabasco
\$16

Crab & Bacon Bread Pudding
roasted mushrooms, arugula,
sherry vinaigrette, béarnaise
\$12

Vegetable Risotto
peas, corn, tomato, and
a rosemary mascarpone cream
\$12



Flatbreads & Crêpes

Duck Confit Crêpe
pepper jack, balsamic,
truffle honey
\$9

Smoked Salmon Crêpe
dill cream cheese, red onion, fried
capers
\$10

Classic Flatbread pepperoni,
sausage, three cheeses
\$12

Margherita Flatbread tomato,
basil, mozzarella, balsamic
\$11

Short Rib Flatbread
red wine-braised short rib,
fontina, red onion, blue cheese
and honey Sriracha
\$13

Fruits de Mer

Oysters
\$2.75 ea.

Shrimp
\$2 ea.

Lobster Tail
\$12

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

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



Fromage & Charcuterie

Butcher's Board
*your server knows today's selection
of meats and cheeses*
\$20



*Please let your server know if you would
like to see a menu of vegetarian dishes or one
highlighting gluten-free options.*

*Consuming raw or undercooked meat, shell-
fish, seafood, poultry, or eggs may increase
your risk of food-borne illness.*

Soups & Salads

Herbie's House
romaine, bacon, tomato, red
onion, avocado, wonton, basil
buttermilk
\$9

Mixed Greens Salad
heritage blend greens, roasted
beets, goat cheese, spiced
walnuts, pickled red onions,
and a honey dijon vinaigrette
\$9

Caesar
romaine, parmesan, crouton
\$8

Lobster Salad
poached lobster tail, arugula, feta,
asparagus, sherry vinaigrette,
poached egg, lemon emulsion
\$20

French Onion Soup
crostini, gruyère cheese
\$7

Soupe du Jour
cup bowl
\$4 \$7



Burgers & Sliders

Slider du Jour
your server knows today's selection
\$9

Herbie's Burger
beef & pancetta on brioche with
smoked goat cheese, peppered
bacon, romaine, tomato,
red onion, & frites
\$12

Bison Burger
SayersBrook Farm bison, shallot
balsamic jam, Yorkshire
mayo, & frites
\$16

PLATS PRINCIPAUX

Salmon

spring vegetable risotto, brown butter, and seared lemon \$28

Scallops

sundried tomato farro risotto, sautéed spinach, citrus beurre blanc \$30

Pork Chop

truffled grits, asparagus, brandy demi-glace \$25

Shrimp and Grits

Tasso ham, mushroom, green onion, brandy, veal demi-glace,
truffled-grits, buttermilk tobacco onions \$15/29

Coffee & Chili Rubbed Lamb

whipped potatoes, broccolini, bing cherry demi-glace \$40

Short Rib

braised red cabbage, horseradish whipped potatoes, braisage \$28

Beef Wellington

sautéed medley of spinach, mushrooms, and roasted red peppers,
duxelles, wild mushroom demi-glace \$34

Filet Mignon

creamed spinach, fingerling potatoes, mushroom demi-glace \$36

Lobster Mac 'n' Cheese

lobster tail, corn, four-cheese mornay, asiago gratin & truffle oil \$23

Whole Maine Lobster

risotto & sautéed spinach M.P.

Vegetable Lasagna

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

Dover Sole

poached asparagus, roasted fingerlings & brown butter M.P.

Roasted Chicken

chicken breast, bacon, shaved Brussels sprouts, grilled bread, pan jus \$21

Grilled Duck Breast

arugula and wild mushroom salad, duck egg roll, plum and citrus coulis \$29



Chef's Tasting Menu

five courses \$75 with wine pairings \$125