



# St. Anselm Thanksgiving



## Little Things

- Buttermilk Biscuits pimento cheese \$16  
 Blue Crab Deviled Eggs \$17  
 Crispy Pig Head Croquette \$16  
 Burrata candy snap grapes, pistachio granola, grilled sourdough \$23  
 Tuna Crudo\* grilled asian pears, sweet potato \$18  
 Mushroom Tartare sunchoke chips, herb soubise \$16  
 Beef Tartare\* calabrian chili \$24

## Salads

- Radicchio & Little Gem  
 marinated artichokes, heirloom beans \$17  
 Baby Iceberg  
 heritage bacon, blue cheese, chopped egg \$19  
 Beets & Endives Salad  
 whipped feta, walnut granola \$17

## Smalls From the Grill

- Oysters\* smoked herb butter \$24  
 Monster Prawn garlic butter \$28  
 Grilled Carrots onion cream, walnut-carrot crumb \$14  
 Thick Cut Heritage Bacon \$15  
 Grilled Cabbage walnut caesar, sourdough breadcrumbs \$14

## Sides

- Pan-Fried Mashed Potatoes bacon fat \$12  
 Roasted Sweet Potato \$10  
 Steak Fries ranch \$10  
 Creamy Spinach \$14  
 Grilled Broccoli lemon \$12  
 Wild Mushrooms madeira butter \$15

All meats are naturally raised:  
 hormone, antibiotic, and steroid free

## Bigs From the Grill

### -Beef-

- Butcher's Steak\* garlic butter \$39  
 16oz. Ribeye\* \$58  
 NY Strip\* au poivre sauce \$49  
 32oz Prime T-Bone\* \$140  
 Ax Handle Ribeye\* \$3.85 per oz.

-Ax Handles range from 45-65 oz.-

## Thanksgiving Dinner

- Endive Salad \$18  
 persimmons, blue cheese, apple cider vinaigrette  
 Turkey Platter \$48  
 gravy, cranberry sauce  
 Sausage Stuffing \$13  
 Brussel Sprouts \$13  
 country ham, pickled mustard  
 Macaroni & Cheese \$18  
 garlic butter breadcrumbs

### -Lamb-

- Lamb Leg Steak\* pepper relish \$34

### -Pork-

- Pork Porterhouse\* pickles \$32

### -Fish-

- Whole Branzino fennel relish \$45  
 Salmon Collar\* lemon, garlic butter \$27

### -Vegetable-

- Crispy Eggplant lemon caper sauce, pistachio pesto \$24

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 11/26/26