

# St. Anselm

## Little Things

- Buttermilk Biscuits pimento cheese \$11  
Blue Crab Deviled Eggs \$13  
Baby Iceberg heritage bacon, blue cheese, chopped egg \$14  
Red Endive Salad walnuts, smoked blue cheese, anchovy vinaigrette \$14  
Autumn Greens gala apples, farro, parmesan, pine nut vinaigrette \$14  
Salmon Collar\* lemon \$19

## From the Grill

- Crispy Chicken Sandwich iceberg, heirloom tomato, honey BBQ sauce, onion roll, french fries \$18  
Cheeseburger bacon, muenster, 1000 island, french fries \$20  
Butcher's Steak\* garlic butter \$30  
NY Strip\* au poivre sauce \$39  
Prime 16 oz. Ribeye\* \$51  
Half Chicken green sauce \$28

### **Ax Handle Dinner Package**

ax handles range from 45-65 oz., comes with  
autumn greens salad, buttermilk biscuits,  
and choice of two sides \$165-\$240

## Sides

- Thick Cut Heritage Bacon \$13  
Creamy Spinach \$10  
Pan-Fried Mashed Potatoes \$10  
Grilled Broccoli lemon \$8  
French Fries \$8

## Dessert

- "The Cookie" sea salt caramel, pretzel, chocolate chip \$7  
Carrot Cake three layer carrot cake with walnuts, golden raisins, and cream cheese frosting \$9  
Apple Crisp cider caramel, oat crumble \$7

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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. 10/19/20