

St. Anselm

Little Things

- Radishes foie butter, sea salt \$9
Buttermilk Biscuits pimento cheese \$8
Blue Crab Deviled Eggs \$12
Kampachi Crudo* hearts of palm, grilled asian pears \$16
Beef Tartare* Calabrian chilis \$16
Lamb Tartare* pickled currants, grilled flatbread \$17

Salads

- Winter Greens apples, pine nut vinaigrette, farro, pecorino \$12
Baby Iceberg heritage bacon, blue cheese, chopped egg \$14
Cucumber whipped feta, cashew granola \$13
Grilled Squash grapefruit purée, beets, hazelnuts \$14

Smalls from the Grill:

- Oysters* smoked herb butter \$18
Clams* chartreuse \$14
Monster Prawn* garlic butter \$22
Lamb Merguez parsnip-walnut purée, sweet potatoes \$15
King Crab Leg drawn garlic butter \$24
Salmon Collar* lemon \$19
Day Boat Scallops blood orange curry, cilantro \$15

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

Bigs From the Grill:

-Beef-

- Butcher's Steak* garlic butter \$28
Prime 16 oz. Ribeye* \$48
Flat Iron* maitre d'hotel butter \$24
NY Strip* au poivre sauce \$38
Ax Handle Rib Eye* \$2.95 per oz.
-Ax Handles range from 45-65 oz.-

-Lamb-

- Lamb Sirloin* salsa verde \$26

-Pork-

- Pork Porterhouse* apricot chutney \$25

-Poultry-

- Crispy Young BoBo Chicken mumbo sauce \$23
Pheasant roasted turnips, pickled mustard seed jus \$34

-Fish-

- Tuna Steak* chanterelle mushroom vinaigrette \$34
Whole Mackerel* lime peppercorn sauce \$23

Sides

- Pan-Fried Mashed Potatoes \$10
Grilled Heritage Bacon \$12
Crispy Beef Fat Potatoes parmesan \$8
Grilled Broccoli lemon \$8
Cauliflower tahini, puffed amaranth \$10
Grilled Carrots black garlic, dates, fish peppers \$8
Creamy Spinach \$10
Steak Fries ranch \$8

CONNECT  @st.anselm_dc  /St.AnselmDC #StAnselmDC stanselm.com

*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. 010719