

# St. Anselm

## Little Things

- Buttermilk Biscuits** pimento cheese \$8  
**Blue Crab Deviled Eggs** \$12  
**Curried Chicken Liver Mousse**  
jam, pickles \$12  
**Kampachi Crudo\*** hearts of palm, grilled asian pears \$16  
**Shrimp & Grilled Cuttlefish**  
cucumber, avocado, thai basil \$15  
**Beef Tartare\*** Calabrian chilis \$16  
**Lamb Tartare\*** pickled currants, grilled flatbread \$17

## Salads

- Garden Greens**  
heirloom tomatoes, radish, grilled avocado \$14  
**Baby Iceberg** heritage bacon, blue cheese, chopped egg \$14  
**Cucumber** whipped feta, cashew granola \$13  
**Marinated Red & Yellow Watermelon**  
mint, feta, peanut brittle \$12

## Smalls from the Grill:

- Oysters\*** smoked herb butter \$18  
**Clams\*** chartreuse \$14  
**Monster Prawn\*** garlic butter \$22  
**Grilled Heritage Bacon** \$12  
**Lamb Merguez** charred eggplant puree, summer squash \$15  
**King Crab Leg** drawn garlic butter \$24  
**Salmon Collar\*** lemon \$19

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

## Bigs From the Grill:

### -Beef-

- Butcher's Steak\*** garlic butter \$28  
**Skirt Steak\*** \$31  
grilled sungold tomato vinaigrette  
**Prime 16 oz. Ribeye\*** \$48  
**NY Strip\*** au poivre sauce \$38  
**Ax Handle Ribeye\*** \$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

### -Fish-

- Tuna Steak\*** chanterelle mushroom vinaigrette \$34  
**Whole Mackerel\*** lime peppercorn sauce \$23  
**Rockfish\*** saffron mussel cream, grilled scallion \$32

## Sides

- Pan-Fried Mashed Potatoes** \$10  
**Wild Mushrooms** crispy shallots \$11  
**Summer Bean Salad** \$9  
**Grilled Broccoli** lemon \$8  
**Cauliflower** tahini, puffed amaranth \$10  
**Grilled Carrots** carrot top pesto \$8  
**Creamy Spinach** \$10  
**Steak Fries** ranch \$8

CONNECT  @st.anselm\_dc  /St.AnselmDC #StAnselmDC stanselmde.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. 080719