

St. Anselm

Starters

Cinnamon Roll Monkey Bread
cream cheese frosting \$8

Fresh Cut Fruit

toasted almonds, chia pudding \$10

Blue Crab Deviled Eggs \$12

Beef Tartare* toast \$16

Winter Greens

farro, pine nut vinaigrette, pecorino \$14

Cucumber Salad \$13

whipped feta, cashew granola

Buttermilk Biscuits \$9

pimento cheese

Eggs & Such

Eggs in Purgatory*

spicy tomato stew, duck egg in a hole \$14

Eggs Your Way*

toast, hash browns,

choice of bacon, sausage, or avocado \$14

Eggs Norwegian*

smoked salmon, 2 poached eggs, hollandaise \$17

Fried Oysters & Grits*

poached egg, hot sauce hollandaise \$18

S.O.S.

Reading Terminal creamed chipped beef,
toasted white bread \$13

Wild Mushroom Omelet

farmer's cheese, bonito aioli \$16

Cheddar Cheese Omelet \$14

Steak & Eggs*

grilled butcher's steak, sunny-side up eggs,
hash browns, béarnaise \$21

Sweets and Treats

Malted Chocolate Chip Pancakes
bananas, whipped cream \$11

Blintz

farmer's cheese, berry preserves \$12

Salted Caramel French Toast

spiced apples, walnuts, maple whipped cream \$15

Sandwiches

served with Gordy's pickle

Crispy Chicken Sandwich

LTO, ranch, onion roll \$15

Tri-Tip Pit Beef*

shaved onions, tiger sauce, kaiser roll \$16

Dry Aged Burger*

bacon, muenster, 1000 island \$16

From the Grill

Butcher's Steak* garlic butter \$29

Prime 16oz Ribeye* \$48

Ax Handle Rib Eye* \$2.95/oz

Lamb Sirloin* salsa verde \$26

Monster Prawn garlic butter \$22

Salmon Collar* lemon \$19

Sides

Hash Browns \$6

Creamy Spinach \$10

Grilled Broccoli \$8

Grilled Heritage Bacon \$6

Autumn Olive Farms Breakfast Sausage \$6

Broiled Grapefruit \$5

Steak Fries ranch \$9

Charred Corn Grits \$6

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. 02.08.20

St. Anselm

Brunch Cocktails

Mimosa

simonet blanc de blancs brut, orange juice \$11

Brandied Apple Cider

laird's bonded apple brandy, rittenhouse rye, warm spiced apple cider \$13

Grasshopper

giffard menthe-pastille, fernet-branca, tempus fugit crème de cacao á la vanille \$14

Bloody Mary

cathead vodka, st. anselm bloody mary mix \$12

Irish Coffee

jameson, la colombe louisianne, whipped cream \$12

Gin Sour

hayman's navy strength gin, cappelletti, lemon, egg white \$11

Brunch Punch (serves 4-6) \$50

Rum Punch

bacardi anejo cuatro rum, tempus fugit crème de menthe,
lime, demerara, simonet sparkling wine

Cognac Punch

cognac, jamaican rum, citrus, orange curaçao, ginger beer

Coffee

Coffee \$4

Espresso \$3.5

Latte \$4.5

Cappuccino \$4.5

Macchiato \$4

Americano \$4

Cold Brew \$5.5

Juice

Orange \$4

Grapefruit \$5

Tomato \$4

Pineapple \$5

Cranberry \$4

Tea \$6

Jasmine Green

Earl Grey

Chamomile

White Jasmine Mint

English Breakfast

Iced Tea \$3.5

