

St. Anselm

Starters

Cinnamon Roll Monkey Bread
cream cheese frosting \$8

Fresh Cut Fruit
toasted almonds, chia pudding \$9

Blue Crab Deviled Eggs \$12

Beef Tartare* toast \$16

Winter Greens
jonaprince apples, pine nut vinaigrette, farro \$12

Cucumber Salad \$13
whipped feta, cashew granola

Buttermilk Biscuits \$8
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 \$12

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

Sourdough French Toast
strawberries, whipped cream \$14

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 \$28

Prime 16oz Ribeye* \$46

Ax Handle Rib Eye* \$2.95/oz

Lamb Sirloin* salsa verde \$26

Monster Prawn garlic butter \$22

Salmon Collar* lemon \$17

Sides

Hash Browns \$6

Creamy Spinach \$8

Grilled Broccoli \$8

Grilled Heritage Bacon \$6

Autumn Olive Farms Breakfast Sausage \$6

Broiled Grapefruit \$5

Steak Fries ranch \$8

Charred Corn Grits \$6

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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. 11.16.18

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Brunch Cocktails

Mimosa

simonet blanc de blancs brut, orange juice \$11

Buck's Fizz

gin lane london dry gin, orange juice, demerara syrup, simonet blanc de blancs brut \$13

Death in the Afternoon

st. george absinthe verte, j. lassalle 1er cru champagne brut \$21

Bloody Mary

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

Irish Coffee

jameson, la colombe louisianne, whipped cream \$11

Ting Paloma

el destilador blanco tequila, lime, ting grapefruit soda \$13

Coffee

Coffee \$4

Espresso \$3.5

Latte \$4.5

Cappuccino \$4.5

Macchiato \$4

Americano \$4

Juice

Orange \$4

Grapefruit \$5

Tomato \$4

Pineapple \$5

Cranberry \$4

Tea \$6

Jasmine Green

Earl Grey

Chamomile

White Jasmine Mint

English Breakfast

