

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
Shrimp & Grilled Cuttlefish
cucumber, avocado, thai basil \$15
Beef Tartare* Calabrian chilis \$16
Lamb Tartare* pickled currants, grilled flatbread \$17

Salads

- Radicchio & Little Gem Lettuces**
baby artichokes, heirloom beans \$12
Baby Iceberg heritage bacon, blue cheese, chopped egg \$14
Cucumber whipped feta, cashew granola \$13
Grilled Green & White Asparagus
stracciatella, marcona almond dukkah \$16

Smalls from the Grill:

- Oysters*** smoked herb butter \$18
Clams* chartreuse \$14
Monster Prawn* garlic butter \$22
Grilled Heritage Bacon \$12
Lamb Merguez green garlic skordalia, peas, spring onion \$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
Prime 16 oz. Ribeye* \$48
Flat Iron* maitre d'hotel butter \$24
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*** hedgehog mushroom vinaigrette \$34
Whole Mackerel* lime peppercorn sauce \$23
Rockfish* saffron mussel cream, grilled scallion \$32

Sides

- Pan-Fried Mashed Potatoes** \$10
Crispy Beef Fat Potatoes parmesan \$8
Spring Fattoush sumac \$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 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. 050719