

# St. Anselm

## Little Things

- Buttermilk Biscuits pimento cheese \$9  
Blue Crab Deviled Eggs \$12  
Curried Chicken Liver Mousse  
jam, pickles \$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

- farro, pine nut vinaigrette, pecorino \$14  
Baby Iceberg heritage bacon, blue cheese, chopped egg \$14  
Cucumber whipped feta, cashew granola \$13

### Grilled Radicchio

- blood orange, fennel, candied walnuts \$14

## Smalls from the Grill:

- Oysters\* smoked herb butter \$18  
Clams\* chartreuse \$14  
Monster Prawn\* garlic butter \$22  
Grilled Heritage Bacon \$12  
Lamb Merguez sunchokes, tahini mustard \$15  
King Crab Leg drawn garlic butter \$25  
Salmon Collar\* lemon \$19  
Charred Octopus chorizo vinaigrette \$21

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

## Bigs From the Grill:

### -Beef-

- Butcher's Steak\* garlic butter \$29  
Skirt Steak\* \$31  
grilled 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.-

### -Game-

- Lamb Sirloin\* salsa verde \$26  
Venison Chop grilled pear butter \$42

### -Pork-

- Pork Porterhouse\* apricot chutney \$26

### -Poultry-

- Crispy Young BoBo Chicken mumbo sauce \$23

### -Fish-

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

### -Veg-

- Salt Baked Celery Root mushroom au poivre sauce \$24

## Sides

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

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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. 02.26.20