

# St. Anselm

## Little Things

Buttermilk Biscuits pimento cheese \$11

Salt Roasted Baby Beets \$14  
whipped ricotta

Beef Tartare\* \$16  
calabrian chilis

Blue Crab Deviled Eggs \$15

## Salads

Tomato & Cucumber Salad \$13  
onion, parsley, red wine vinaigrette

Butter Lettuce Salad \$14  
orange, pickled shallots, benne seeds,  
champagne dressing

Baby Iceberg \$14  
heritage bacon, blue cheese, chopped egg

Endive \$14  
walnuts, smoked blue cheese, anchovy vinaigrette

## Smalls From the Grill

Charred Okra \$9  
herb mayo

Thick Cut Heritage Bacon \$13

Oysters\* \$19  
smoked herb butter

Middleneck Clams \$15  
piperade, ham, grilled baguette

Salmon Collar\* \$19  
lemon, garlic butter

## Bigs From the Grill

Butcher's Steak\* \$34  
garlic butter

NY Strip\* \$41  
au poivre sauce

Prime 16 oz. Ribeye\* \$51

Lamb Leg Steak\* \$24  
pepper relish

Half Charred Chicken \$28  
aji verde sauce

Wild Rockfish \$34  
saffron mussel cream

Whole Branzino \$32  
orange dill vinaigrette

Swordfish Steak \$26  
chimichurri

Ax Handle Ribeye\* \$2.95 per oz.  
-Ax Handles range from 45-65 oz.-

Country Rib Pork Chop\* \$1.75 per oz.  
-Pork Chops range from 25-40 oz.-

## Sides

Pan-Fried Mashed Potatoes \$10

Grilled Broccoli \$8  
lemon

Grilled Baby Carrots \$9  
scallion butter, fennel pollen

Creamy Spinach \$10

Crispy Smashed Potatoes \$9  
ranch

Grilled Potato Salad \$9  
smoked trout

Braised Collard Greens \$10  
bacon, rosemary peanut crumble

CONNECT  @st.anselm\_dc  /St.AnselmDC #StAnselmDC stanselmdc.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. 10/12/21