

St. Anselm

Little Things

- Buttermilk Biscuits** \$11
pimento cheese
- Salt Roasted Baby Beets** \$14
whipped ricotta
- Beef Tartare*** \$16
calabrian chilis
- Blue Crab Deviled Eggs** \$15

Salads

- 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
- Young Bobo Chicken** \$28
apricot hot sauce, rosemary salt
- Wild Rockfish** \$34
saffron mussel cream
- Whole Branzino** \$32
orange dill vinaigrette
- Bone-in Skate Wing** \$24
chimichurri, burnt orange mustard

Ax Handle Ribeye*

-Ax Handles range from 45-65 oz.-

\$2.95 per oz.

Sides

- Pan-Fried Mashed Potatoes** \$10
- Grilled Broccoli** \$8
lemon
- Grilled Mushrooms** \$13
togarashi butter
- Creamy Spinach** \$10
- Crispy Smashed Potatoes** \$9
ranch
- Grilled Potato Salad** \$9
smoked trout
- Braised Collard Greens** \$10
bacon, rosemary peanut crumble

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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. 11/24/21