

St. Anselm

Little Things

Spinach & Feta Quiche garlic aioli \$9

Buttermilk Biscuits pimento cheese \$11

Blue Crab Deviled Eggs \$13

Salads

Heirloom Tomato Panzanella grilled cucumber, smoked feta \$14

Summer Greens tomato, grilled avocado, boursin cheese, roasted corn vinaigrette \$14

From the Grill:

Salmon Collar* lemon \$19

Cheeseburger bacon, muenster, 1000 island, french fries \$20

Tri-Tip Pit Beef* shaved onions, tiger sauce, kaiser roll \$16

Butcher's Steak* garlic butter \$30

Prime 16 oz. Ribeye* \$51

Sides

Thick Cut Heritage Bacon \$13

Grilled Broccoli lemon \$8

French Fries \$8

Pork Sausage Links \$7

Dessert

"The Cookie" sea salt caramel, pretzel, chocolate chip \$7

Carrot Cake cream cheese frosting \$9

Angel Food Cake local peaches, sweet cream \$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. 08/14/20