

St. Anselm

Little Things

Buttermilk Biscuits pimento cheese \$11

Salt Roasted Baby Beets \$14
whipped ricotta

Blue Crab Deviled Eggs \$13

Snapper Crudo \$18
yuzu, cucumber, scallion, fresno chili

Salads

Autumn Greens \$14
gala apples, farro, parmesan, pine nut vinaigrette

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

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

Smalls From the Grill

Spanish Sardines \$12
castelvetrano olives, preserve lemon, sourdough toast

Thick Cut Heritage Bacon \$13

Oysters* \$18
smoked herb butter

Monster Prawn* \$22
garlic butter

Salmon Collar* \$19
lemon, garlic butter

Bigs From the Grill

Butcher's Steak* \$30
garlic butter

NY Strip* \$39
au poivre sauce

44 Farms Ribeye* \$51

Half Charred Chicken \$28
aji verde sauce

Whole Branzino \$32
orange dill vinaigrette

Swordfish Steak \$26
chimichurri

Stuffed Acorn Squash \$24
fregola, walnuts, boursin cheese

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

Charred Root Vegetables \$8
apple cider-bacon vinaigrette

Grilled Sweet Potato \$7
mexican cinnamon

Creamy Spinach \$10

Crispy Smashed Potatoes \$9
ranch

St. Anselm Wool Blankets \$20

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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. 11/18/20

Dessert

- "The Cookie"** sea salt caramel, pretzel, chocolate chip \$7
Ice Cream Cake vanilla and brownie ice creams, chocolate crunchies \$9
Carrot Cake cream cheese frosting \$9
Warm Apple Crisp cider caramel, oat crumble, vanilla ice cream \$9
Scoop of the Day \$6

After Dinner Drinks

all served by the single ounce

{Dessert Wine}

White

- Sauternes** chateau d'anna, 'cuvée louis d'or', bordeaux, FR 2011 \$5
Malvasia bermejós, 'naturalmente dulce', lanzarote, ES 2013 \$7
Moscato maculan, 'dindarello', veneto, IT 2017 \$6

Red

- Malbec** zuccardi, 'malamado', mendoza, AR 2016 \$6

{Port}

- Ruby Port** graham's, 2016 \$13
Ruby Port dalva, 1985 \$15
Tawny Port dow's, '10 year tawny' \$6
Tawny Port dow's, '20 year tawny' \$8
Tawny Port dow's, 'single colheita', 2002 \$7
White Port dalva, '20 year' \$8

looking for something bitter or whiskey? find the full selection of spirits on the last two pages of the wine list.

Flight School

one ounce of each, for you to try something new!

Holy Trinity Redux \$22

blandy's, 10 year, malmsey, madeira
dalva, 20 year, white port
bodegas tradicion, vos 20 year, cream sherry

Amari Around the World \$19

amaro di angostura, trinidad & tobago
cynar 'ricetta originale' amaro, italy
forthave, 'marseille', amaro, brooklyn, ny

Grandfathers' of Bourbon \$38

george t. stagg
wathen's 'single barrell'
e.h. taylor 'small batch'

Exploration of Four Styles \$20

blandy's 10 year madeira
sercial | verdelho | boal | malmsey

Non-Alcoholic Beverages

{Coke Products} 8oz \$4

Coca-Cola | Diet Coke | Sprite

{Water} 750ml \$6

Panna still | San Pellegrino sparkling

{Vintage Soda} 12oz \$6

- Ale-8-One** ginger ale **Gassosa** lemon soda
Brownie root beer **Moxie** cola
Cheerwine cherry soda **Nehi** orange soda
Cock-n-Bull ginger beer **PA Dutch** birch beer

{Coffee + Tea} la colombe

- Coffee**\$4 **Espresso**\$3.5
Cold Brew.....\$5.5 **Americano**.....\$4
Iced Tea.....\$3.5 **Cappuccino**.....\$4.5
Hot Tea variety\$3.5 **Latte**.....\$4.5