

St. Anselm

Starters

Buttermilk Biscuits \$11

pimento cheese

Blue Crab Deviled Eggs \$13

Summer Greens \$14

tomato, grilled avocado, boursin cheese,
roasted corn vinaigrette

Heirloom Tomato Panzanella \$14

grilled cucumber, smoked feta

Sweets and Treats

Blueberry Pancakes \$13

jersey blueberries, vermont salted butter

Dutch Baby \$11

lemon curd

French Toast \$15

peaches and cream

Sandwiches

served with Gordy's pickle

Cheeseburger* \$20

bacon, muenster, 1000 island, french fries

Tri-Tip Pit Beef* \$16

shaved onions, tiger sauce, kaiser roll

Eggs & Such

Cheddar Cheese Omelet \$14

Eggs Your Way* \$15

toast, crispy smashed potatoes,
choice of bacon or sausage

Wild Mushroom Omelet \$16

farmer's cheese, bonito aioli

Steak & Eggs* \$21

grilled butcher's steak, sunny-side up eggs,
crispy smashed potatoes, béarnaise

Avocado Toast \$12

sunny side up egg, fresno chili

From the Grill

Monster Prawn garlic butter \$22

NY Strip au poivre sauce \$39

Salmon Collar* lemon \$19

Butcher's Steak* garlic butter \$30

Prime 16 oz. Ribeye* \$51

Sides

Thick Cut Heritage Bacon \$13

Grilled Broccoli \$8

Pork Sausage Links \$6

Crispy Smashed Potatoes ranch \$9

Bagel smoked salmon \$6

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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. 09/12/20

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
Angel Food Cake local peaches, sweet cream \$8
Root Beer Float vanilla ice cream, brownie caramel root beer \$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 bermejos, '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 for whiskey? find the full spirits list on the last two pages of the wine list.

Flight School

one ounce of each, so 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