

# St. Anselm

## Little Things

**Buttermilk Biscuits** pimento cheese \$11

**Blue Crab Deviled Eggs** \$13

## Salads

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

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

## From the Grill:

**Salmon Collar\*** lemon \$19

**Bodega Breakfast Sandwich** bacon, egg, and cheese on a Kaiser roll \$11

**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

**Apple Crisp** cider caramel, oat crumble \$7

**CONNECT**  @st.anselm\_dc  /St.AnselmDC #StAnselmDC stanselmde.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. 10/24/20