

St. Anselm

Little Things

Buttermilk Biscuits pimento cheese \$11

Blue Crab Deviled Eggs \$13

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

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

From the Grill:

Crispy Chicken Sandwich iceberg, heirloom tomato, honey BBQ sauce, onion roll, french fries \$18

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

Eggs & Such

Breakfast Plate two egg scramble, bacon, toast, and crispy smashed potatoes \$15

Cheddar Cheese Omelet served with crispy smashed potatoes \$14

Denver Omelet country ham, green peppers, and cheddar cheese omelet, with crispy smashed potatoes \$16

Chocolate Chip Pancakes cultured salted butter, maple syrup \$13

French Toast gala apples, bourbon caramel, oat crumble \$15

Sides

Thick Cut Heritage Bacon \$13

Grilled Broccoli lemon \$8

French Fries \$8

Pork Sausage Links \$7

Two Egg Scramble \$5

Dessert

"The Cookie"

sea salt caramel, pretzel, chocolate chip \$7

Carrot Cake

cream cheese frosting \$9

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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. 01/02/21