

St. Anselm

Starters

Cinnamon Roll Monkey Bread \$8
sea salt caramel

Buttermilk Biscuits \$11
pimento cheese

Blue Crab Deviled Eggs \$13

Little Gem Salad \$14
fennel vinaigrette, roasted tomato, sourdough croutons

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

Sweets and Treats

Chocolate Chip Pancakes \$13
cultured salted butter

French Toast \$15
strawberries, oat crumble, whipped cream

Sandwiches

served with Gordy's pickle

Bodega Breakfast Sandwich \$11
bacon, egg, and cheese

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

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

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

Eggs & Such

Cheddar Cheese Omelet \$14

Eggs Your Way* \$15
toast, crispy smashed potatoes,
choice of bacon or sausage

Denver Omelet \$16
country ham, green peppers, cheddar cheese

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 \$24

NY Strip au poivre sauce \$39

Salmon Collar* lemon \$19

Butcher's Steak* garlic butter \$30

44 Farms Ribeye* \$51

Ax Handle Ribeye* \$2.95 per oz.

-Ax Handles range from 45-65 oz.-

Sides

Thick Cut Heritage Bacon \$13

Grilled Broccoli \$8

Pork Sausage Links \$6

Crispy Smashed Potatoes ranch \$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. 05/01/21

St. Anselm

Brunch Cocktails

Mimosa

blanc de blanc brut, orange juice \$12

Bloody Mary

cathead vodka, st. anselm bloody mary mix \$12

Amaro Buck

averna amaro, doctor bird jamaican rum, lemon, ginger beer, angostura bitters \$14

Gin Cocktail

navy strength gin, fino sherry, dry curaçao, lemon, anisette \$15

Rum Swizzle

meyer's dark rum, amaro di angostura, lime, simple syrup \$13

Vodka Cocktail

sobieski vodka, crème de cassis, cotton & reed allspice dram, lemon \$12

Porch Tea

old overholt rye, honey liqueur, lemon, iced tea \$11

Iced Irish Coffee

jameson, la colombe cold brew, whipped cream \$13

Coffee

Coffee \$4

Espresso \$3.5

Latte \$4.5

Cappuccino \$4.5

Macchiato \$4

Americano \$4

Cold Brew \$5.5

Juice

Orange \$4

Grapefruit \$5

Tomato \$4

Pineapple \$5

Cranberry \$4

Tea \$6

Jasmine Green

Earl Grey

Chamomile

White Jasmine Mint

English Breakfast

Iced Tea \$3.5

