

St. Anselm

Starters

Buttermilk Biscuits \$16
pimento cheese

Blue Crab Deviled Eggs \$17

Avocado Toast \$14
sunny side up egg, fresno chili

Yogurt & Granola \$11
mixed berry jam

Thick Cut Heritage Bacon \$15

Salads

Baby Iceberg \$19
heritage bacon, blue cheese, chopped egg

Burrata \$24
sherry poached figs, hazelnuts

Southwest Salad \$24
grilled chicken, avocado, chipotle ranch, crispy tortilla

Frisee Salad \$17
bacon vinaigrette, brioche, apple, poached egg

Sandwiches

all sandwich dishes served with french fries

Pit Beef* \$21
shaved onions, tiger sauce, kaiser roll

Fried Bologna \$21
dijonnaise, american cheese

Crispy Chicken Sandwich \$24
mayo, iceberg, tomato

Portobello \$21
adobo marinade, slaw, fritos

Veggie \$19
seeded sourdough, sprouts, aioli, avocado, cheddar

Bodega Breakfast Sandwich \$19
bacon, egg, and cheese

Cheeseburger* \$25
1000 island, american cheese, onion

Eggs & Such

Eggs Your Way* \$16
toast, fingerling potatoes, choice of bacon or sausage

Cheddar Cheese Omelet \$16
cheddar cheese, fingerling potatoes

Denver Omelet \$17
country ham, green peppers, cheddar cheese,
fingerling potatoes

Smoked Salmon \$27
hash browns, crème fraiche, salmon roe, chopped egg

French Toast \$16
blueberries, oat crumble, whipped cream

Chocolate Chip Pancakes \$15
cultured salted butter

From the Grill

add side of eggs any style and side of béarnaise sauce (+\$6)

Salmon Collar* lemon \$24

Butcher's Steak* garlic butter \$37

16 oz. Ribeye* \$57

NY Strip* au poivre sauce \$48

Ax Handle Ribeye* \$3.85 per oz.

-Ax Handles range from 45-65 oz.-

Sides

Grilled Broccoli \$11

Pork Sausage Links \$7

Crispy Fingerling Potatoes ranch \$11

Crispy Bacon \$13

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. 03/01/25

St. Anselm

Brunch Cocktails

Mimosa

blanc de blanc brut, orange juice \$12

Bloody Mary

smirnoff vodka, st. anselm bloody mary mix \$15

Limoncello Spritz

lazzarone limoncello, casa do valle vino verde \$14

Americano

bonal, muz vermouth \$17

Gold Rush

bare knuckle 'st.anselm single barrel' bourbon, honey, lemon \$17

Irish Coffee

tullamore dew, la colombe 'louisiane', whipped cream \$15

Juice

Orange \$4

Grapefruit \$5

Tomato \$4

Pineapple \$4

Cranberry \$4

Tea

Earl Grey \$6

Chamomile \$6

English Breakfast \$6

Jasmine Green Tea \$6

Golden Turmeric \$6

Peppermint-Cardamom \$6

Iced Tea \$4

Coffee

Coffee \$5

Espresso \$4

Latte \$5

Cappuccino \$5

Macchiato \$5

Americano \$5

Cold Brew \$6

