

St. Anselm

Little Things

- Buttermilk Biscuits pimento cheese \$15
- Blue Crab Deviled Eggs \$16
- Crispy Pig Head Croquette \$15
- Chicken Liver Mousse housemade jelly \$14

Salads

- Baby Iceberg heritage bacon, blue cheese, chopped egg \$18
- Burrata sherry poached figs, hazelnuts \$24
- Waldorf almonds, chicken cracklings, buttermilk dressing \$15
- Endive walnuts, smoked blue cheese, anchovy vinaigrette \$15
- Cucumber whipped feta, cashew granola \$15

Smalls From the Grill

- Oysters* smoked herb butter \$23
- Monster Prawn garlic butter \$28
- Thick Cut Heritage Bacon \$15
- Mushroom Toast madeira butter, clothbound cheddar \$18
- Grilled Okra herb mayo \$12
- Salmon Collar* lemon, garlic butter \$22

All meats are naturally raised:
hormone, antibiotic, and steroid free

Big's From the Grill

-Beef-

- Butcher's Steak* garlic butter \$35
- NY Strip* au poivre sauce \$46
- Wagyu Skirt Steak* \$57
- 16oz. Ribeye* \$55
- 18oz. Prime T-Bone* \$61
- Ax Handle Ribeye* \$3.85 per oz.
- Ax Handles range from 45-65 oz.-

-Lamb-

- Lamb Leg Steak* pepper relish \$28

-Pork-

- Pork Porterhouse* pickles \$28

-Poultry-

- Charred Bobo Chicken aji verde sauce \$29

-Fish-

- Bone-in Skate Wing chimichurri \$32
- Trout cabbage fennel slaw \$33

-Vegetable-

- Portobello adobo marinade, lime slaw, pickled onions \$20

Sides

- Pan-Fried Mashed Potatoes bacon fat \$12
- Crispy Fingerling Potatoes ranch \$11
- Crispy Brussels Sprouts walnut caesar \$12
- Creamy Spinach \$13
- Grilled Broccoli lemon \$10

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. 03/20/24