

St. Anselm

Little Things

- Buttermilk Biscuits pimento cheese \$12
- Cherry Tomato & Ricotta torpedo onion vinaigrette \$14
- Beef Tartare* calabrian chilis \$16
- Blue Crab Deviled Eggs \$15

Salads

- Baby Iceberg heritage bacon, blue cheese, chopped egg \$15
- Endive walnuts, smoked blue cheese, anchovy vinaigrette \$14
- Summer Greens tomato, avocado, boursin cheese, corn vinaigrette \$16
- Tomato Panzanella goat feta, za'atar croutons, smoked salt \$15

Smalls From the Grill

- Charred Okra herb mayo \$10
- Thick Cut Heritage Bacon \$13
- Oysters* smoked herb butter \$19
- Monster Prawn garlic butter \$27
- Middleneck Clams piperade, ham, grilled baguette \$15
- Salmon Collar* lemon, garlic butter \$20

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

Bigs From the Grill

- Butcher's Steak* garlic butter \$34
- NY Strip* au poivre sauce \$43
- Prime 16 oz. Ribeye* \$51
- Lamb Leg Steak* pepper relish \$26
- Charred Bobo Chicken aji verde sauce \$28
- Bone-in Skate Wing chimichurri, burnt orange mustard \$24

- Wild Rockfish saffron mussel cream \$34
- Whole Branzino orange dill vinaigrette \$32

Ax Handle Ribeye* \$2.95 per oz.

-Ax Handles range from 45-65 oz.-

Country Rib Pork Chop* \$1.75 per oz.

-Pork Chops range from 30-55 oz.-

Sides

- Pan-Fried Mashed Potatoes \$11
- Grilled Broccoli lemon \$9
- Creamy Spinach \$10
- Grilled Corn On The Cob \$7
- Crispy Smashed Potatoes ranch \$10
- Grilled Potato Salad smoked trout \$9
- Braised Collard Greens bacon, rosemary peanut crumble \$10

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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. 06/22/22