St. Anselm

Little Things

Buttermilk Biscuits pimento cheese \$16

Blue Crab Deviled Eggs \$17

Chicken Liver Mousse housemade jelly \$16

Fluke Crudo* watermelon aguachile, puffed rice \$19

Salads

Baby Iceberg heritage bacon, blue cheese, chopped egg \$19
Burrata cherry tomatoes, sundried tomato pesto, brioche \$25
Waldorf almonds, chicken cracklings, buttermilk dressing \$16
Endive walnuts, smoked blue cheese, anchovy vinaigrette \$16
Cucumber whipped feta, cashew granola \$16

Smalls From the Grill

Oysters* smoked herb butter \$24

Monster Prawn garlic butter \$28

Thick Cut Heritage Bacon \$15

Mushroom Toast madeira butter, clothbound cheddar \$19

Grilled Okra herb mayo \$14

Salmon Collar* lemon, garlic butter \$24

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

Bigs From the Grill

-Beef-

Butcher's Steak* garlic butter \$37 16oz. Ribeye* \$57 Wagyu Skirt Steak* \$59 NY Strip* au poivre sauce \$48

32oz T-Bone* \$120 Ax Handle Ribeye* \$3.85 per oz. -Ax Handles range from 45-65 oz.

-Lamb-Lamb Leg Steak* pepper relish \$29

-Pork-Pork Porterhouse* pickles \$28

-Poultry-Charred Bobo Chicken aji verde sauce \$30

-Fish-

Dorade charred tomatoes, saffron pickled fennel \$38

Trout cabbage fennel slaw \$34

-Vegetable-

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

Sides

Pan-Fried Mashed Potatoes bacon fat \$12
Crispy Fingerling Potatoes ranch \$11
Grilled Corn on the Cob cultured butter \$8
Creamy Spinach \$14
Grilled Broccoli lemon \$11