# St. Anselm

# Little Things

Buttermilk Biscuits pimento cheese \$16

Blue Crab Deviled Eggs \$17

Crispy Pig Head Croquette \$16

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

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

-FishDorade 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