

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
Kampachi Crudo hearts of palm, asian pear \$19
Lamb Tartare pickled currants, mint, grilled flatbread \$18

Salads

- Baby Iceberg heritage bacon, blue cheese, chopped egg \$19
Burrata sherry poached figs, hazelnuts \$24
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 Cabbage walnut caesar \$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 Prime 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-

- Dorada 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
Acorn Squash \$10
Creamy Spinach \$14
Grilled Broccoli lemon \$11

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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. 10/25/24