St. Anselm

Little	Thin	gs

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-

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