

St. Anselm

Little Things

Buttermilk Biscuits pimento cheese \$15

Chicken Liver Mousse blueberry jelly, pumpernickel \$14

Blue Crab Deviled Eggs \$16

Salt Roasted Baby Beets whipped ricotta \$14

Smalls From the Grill

Grilled Okra herb mayo \$10

Thick Cut Heritage Bacon \$15

Oysters* smoked herb butter \$23

Monster Prawn garlic butter \$28

Middleneck Clams piperade, ham, grilled baguette \$17

Salmon Collar* lemon, garlic butter \$22

Salads

Baby Iceberg heritage bacon, blue cheese, chopped egg \$18

Endive walnuts, smoked blue cheese, anchovy vinaigrette \$15

Farm Greens gala apples, farro, parmesan, pine nut vinaigrette \$16

Winter Squash orange honey vinaigrette, feta, walnut croutons \$15

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

Bigs From the Grill

Butcher's Steak* garlic butter \$35

NY Strip* au poivre sauce \$46

16 oz. Ribeye* \$53

Lamb Leg Steak* pepper relish \$28

Charred Bobo Chicken aji verde sauce \$29

Bone-in Skate Wing chimichurri, burnt orange mustard \$32

Dorado charred tomatoes, saffron pickled fennel \$36

Trout yellow pepper puree, cabbage fennel slaw \$33

Ax Handle Ribeye* \$3.85 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 \$12

Crispy Fingerling Potatoes ranch \$11

Grilled Potato Salad smoked trout \$10

Grilled Sweet Potato \$8

Grilled Broccoli lemon \$10

Brussels Sprouts walnut caesar \$10

Creamy Spinach \$13

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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. 12/27/22