

St. Anselm

Little Things

Buttermilk Biscuits pimento cheese \$16

Blue Crab Deviled Eggs \$17

Crispy Pig Head Croquette \$16

Burrata & Mortadella pistachios, olive tapenade, grilled cibatta \$25

Kampachi Crudo hearts of palm, asian pear \$19

Lamb Tartare pickled currants, mint, grilled flatbread \$18

Salads

Radicchio & Little Gem

marinated artichokes, heirloom beans \$17

Cherry Tomato & Ricotta torpedo onion vinaigrette \$15

Baby Iceberg heritage bacon, blue cheese, chopped egg \$19

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

Grilled Okra spicy 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 \$39

16oz. Ribeye* \$58

Wagyu Skirt Steak* \$59

NY Strip* au poivre sauce \$49

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 \$39

Trout cabbage fennel slaw \$35

-Vegetable-

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

Sides

Pan-Fried Mashed Potatoes bacon fat \$12

Steak Fries ranch \$10

Corn on the Cob cultured butter \$8

Creamy Spinach \$14

Grilled Broccoli lemon \$12

Wild Mushrooms madeira butter \$15

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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. 08/07/25