

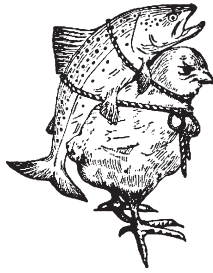
# St. Anselm

## Little Things

**Buttermilk Biscuits \$12**  
pimento cheese

**Blue Crab Deviled Eggs \$15**

**Cherry Tomato and Ricotta \$14**  
torpedo onion vinaigrette



## Salads

**Chopped Salad \$15**  
crispy chicken, grilled potato, chickpeas,  
tomatoes, lemon vinaigrette

**Endive \$14**  
walnuts, smoked blue cheese,  
anchovy vinaigrette

**Baby Iceberg \$15**  
heritage bacon, blue cheese, chopped egg

## Sandwiches

**Cheeseburger\* \$20**  
bacon, muenster, 1000 island, french fries

**Pit Beef\* \$16**  
shaved onions, tiger sauce, kaiser roll

**B.L.T. \$17**  
black sesame sourdough, french fries

**Crispy Chicken \$18**  
iceberg, heirloom tomato, honey BBQ sauce,  
onion roll, french fries

## From the Grill

**NY Strip\* \$43**  
au poivre sauce

**Salmon Collar\* \$20**  
lemon

**Dorade \$34**  
charred tomatoes, saffron pickled fennel

**Butcher's Steak\* \$34**  
garlic butter

**Prime 16 oz. Ribeye\* \$51**

## Sides

**Thick Cut  
Heritage Bacon  
\$13**

**Grilled  
Broccoli  
lemon  
\$9**

**Crispy Smashed  
Potatoes  
ranch  
\$10**

**Creamy  
Spinach  
\$10**

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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. 07/29/22