

# St. Anselm

## Little Things

Buttermilk Biscuits \$16  
pimento cheese

Chicken Liver Mousse \$16  
housemade jelly

Blue Crab Deviled Eggs \$17

## Salads

Endive Salad \$16  
walnuts, smoked blue cheese, anchovy vinaigrette

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

Burrata \$24  
sherry poached figs, hazelnuts

## From the Grill:

Cheeseburger \$25  
1000 island, american cheese, onion, french fries

Crispy Chicken Sandwich \$24  
mayo, iceberg, tomato, french fries

Salmon Collar \$24  
lemon, garlic butter

## Sides

French Fries \$9

Grilled Broccoli \$11  
lemon

## Dessert

Gingerdoodles \$8

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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.