

St. Anselm

Starters

Cinnamon Roll Monkey Bread \$8
sea salt caramel

Buttermilk Biscuits \$15
pimento cheese

Blue Crab Deviled Eggs \$16

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

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

Sweets and Treats

Chocolate Chip Pancakes \$13
cultured salted butter

French Toast \$15
blueberries, oat crumble, whipped cream

Sandwiches

Bodega Breakfast Sandwich \$11
bacon, egg, and cheese

Cheeseburger* \$21
1000 island, american cheese, onion, french fries

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

Crispy Chicken Sandwich \$20
mayo, iceberg, tomato, french fries

Eggs & Such

Cheddar Cheese Omelet \$14

Eggs Your Way* \$15
toast, crispy smashed potatoes,
choice of bacon or sausage

Denver Omelet \$16
country ham, green peppers, cheddar cheese

Steak & Eggs* \$24
grilled butcher's steak, sunny-side up eggs,
crispy smashed potatoes, béarnaise

Avocado Toast \$12
sunny side up egg, fresno chili

From the Grill

NY Strip au poivre sauce \$46

Salmon Collar* lemon \$22

Butcher's Steak* garlic butter \$35

16 oz. Ribeye* \$53

Ax Handle Ribeye* \$3.85 per oz.
-Ax Handles range from 45-65 oz.-

Sides

Thick Cut Heritage Bacon \$15

Grilled Broccoli \$10

Pork Sausage Links \$7

Crispy Fingerling Potatoes ranch \$11

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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. 11/12/22

St. Anselm

Brunch Cocktails

Mimosa

blanc de blanc brut, orange juice \$12

Bloody Mary

smirnoff vodka, st. anselm bloody mary mix \$14

Gin Cocktail

plymouth gin, fino sherry, dry curaçao, lemon, anisette \$15

Limoncello Spritz

lazzarone limoncello, santolla vino verde \$11

Grasshopper

giffard menthe-pastille, fernet-branca, tempus fugit crème de cacao á la vanille \$14

Irish Coffee

tullamore dew, la colombe 'louisiane', whipped cream \$12

Rum Punch

meyer's dark rum, equiano aged rum, grenadine, lime \$15

Juice

Orange \$4

Grapefruit \$5

Tomato \$4

Pineapple \$5

Cranberry \$4

Coffee

Coffee \$4.5

Espresso \$4

Latte \$5

Cappuccino \$5

Macchiato \$5

Americano \$4.5

Cold Brew \$5.5

Tea \$6

Earl Grey

Chamomile

Skinny Mint

Hibiscus Pom

Green Darjeeling

English Breakfast

Iced Tea \$3.5

