

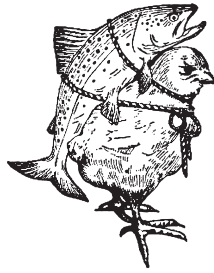
St. Anselm

Little Things

Buttermilk Biscuits \$15
pimento cheese

Blue Crab Deviled Eggs \$16

Salt Roasted Baby Beets \$14
whipped ricotta



Salads

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

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

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

Sandwiches

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

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

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

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

From the Grill

NY Strip* \$46
au poivre sauce

Salmon Collar* \$22
lemon

Dorade \$36
charred tomatoes, saffron pickled fennel

Butcher's Steak* \$35
garlic butter

16 oz. Ribeye* \$53

Sides

**Thick Cut
Heritage Bacon
\$15**

**Grilled
Broccoli
lemon
\$10**

**Crispy
Fingerling
Potatoes
ranch
\$11**

**Creamy
Spinach
\$12**

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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. 11/07/22