

St. Anselm

Little Things

- Buttermilk Biscuits pimento cheese \$16
Blue Crab Deviled Eggs \$17
Crispy Pig Head Croquette \$16
Chicken Liver Mousse housemade jelly \$16
Kampachi Crudo hearts of palm, asian pear \$19
Lamb Tartare pickled currants, mint, grilled flatbread \$18

Salads

- Baby Iceberg heritage bacon, blue cheese, chopped egg \$19
Burrata sherry poached figs, hazelnuts, mint \$25
Endive walnuts, smoked blue cheese, anchovy vinaigrette \$16
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
Mushroom Toast madeira butter, clothbound cheddar \$19
Grilled Cabbage walnut caesar \$14
Salmon Collar* lemon, garlic butter \$24

Sides

- Crispy Fingerling Potatoes ranch \$11
Acorn Squash \$10
Creamy Spinach \$14
Grilled Broccoli lemon \$11
Pan Fried Mashed Potatoes bacon fat \$12

All meats are naturally raised:
hormone, antibiotic, and steroid free

Bigs From the Grill

- Beef-**
Butcher's Steak* garlic butter \$37
16oz. Ribeye* \$57
Wagyu Skirt Steak* \$59
NY Strip* au poivre sauce \$48
Ax Handle Ribeye* \$3.85 per oz.

Thanksgiving Dinner

- Baby Gem Salad
cranberries, apples, walnuts \$16

Roast Turkey
mix of white and dark meat, cranberry sauce,
gravy \$42

45-Day Dry Aged Porterhouse
sauce bordelaise \$145

Braised Collard Greens \$10

Brioche Stuffing \$12

Roasted Brussels Sprouts \$12

-Lamb-

- Lamb Leg Steak* pepper relish \$29

-Pork-

- Pork Porterhouse* pickles \$28

-Fish-

- Dorado charred tomatoes, saffron pickled fennel \$38
Trout cabbage fennel slaw \$34

-Vegetable-

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

CONNECT  @st.anselm_dc  /St.AnselmDC #StAnselmDC stanselm.com

*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. 11/28/24