



St. Anselm Thanksgiving



Little Things

- Buttermilk Biscuits pimento cheese \$16
 Blue Crab Deviled Eggs \$17
 Crispy Pig Head Croquette \$16
 Burrata & Mortadella pistachios, olive tapenade, grilled cibatta \$25
 Kampachi Crudo hearts of palm, asian pear \$19
 Beef Tartare calabrian chili \$24

Salads

- Radicchio & Little Gem
 marinated artichokes, heirloom beans \$17
 Beet & Ricotta torpedo onion vinaigrette \$15
 Baby Iceberg heritage bacon, blue cheese, chopped egg \$19
 Acorn Squash acorn squash, stracciatella, grain granola \$16

Smalls From the Grill

- Oysters* smoked herb butter \$24
 Monster Prawn garlic butter \$28
 Thick Cut Heritage Bacon \$15
 Grilled Carrots onion cream, charred onion gastrique, carrot crumb \$14
 Salmon Collar* lemon, garlic butter \$24

Duck Pot Pie \$27

duck leg confit, heritage bacon,
 sweet potato, mushroom

Sides

- Pan-Fried Mashed Potatoes bacon fat \$12
 Sweet Stem Cauliflower allspice vinaigrette \$10
 Steak Fries ranch \$10
 Creamy Spinach \$14
 Grilled Broccoli lemon \$12
 Wild Mushrooms madeira butter \$15

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

Bigs From the Grill

-Beef-

- Butcher's Steak* garlic butter \$39
 16oz. Ribeye* \$58
 Wagyu Skirt Steak* \$59
 NY Strip* au poivre sauce \$49
 32oz Prime TBone* \$120
 Ax Handle Ribeye* \$3.85 per oz.
 -Ax Handles range from 45-65 oz.-

Thanksgiving Dinner

- Baby Gem Salad \$16
 cranberries, apples, walnuts
 Roast Turkey \$46
 mix of white and dark meat,
 cranberry sauce, gravy
 Sweet Potato Casserole \$13
 Sausage Brioche Stuffing \$9
 Roasted Brussels Sprouts \$13

-Lamb-

- Lamb Leg Steak* pepper relish \$29

-Pork-

- Pork Porterhouse* pickles \$32
 Smoked Ham Steak red eye gravy \$28

-Poultry-

- Charred Bobo Chicken aji verde sauce \$30

-Fish-

- Whole Branzino root vegetable escabeche \$45
 Swordfish Steak dashi, fennel relish \$41

-Vegetable-

- Salt Crusted Celery Root
 almond puree, salsa macha, grapes \$24

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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. 11/27/25