



St. Anselm
Christmas Eve
Brunch Specials
11am-3pm

French Toast \$16
blueberry compote, oat crumble, whipped cream

Denver Omelet \$17
country ham, green peppers, cheddar cheese,
fingerling potatoes

Smoked Ham Steak & Fried Eggs \$32
red-eye gravy

Butcher's Steak & Eggs* \$46
two eggs any style, béarnaise sauce

*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. 12/24/25



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