

St. Anselm

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
Thick Cut Heritage Bacon \$15
Grilled Carrots onion cream, walnut-carrot crumb \$14
Salmon Collar* lemon, garlic butter \$24

-Duck Pot Pie-
duck leg confit, heritage bacon, sweet potato, mushroom \$27

Accoutrements

- Herb Butter \$4
Smoked Bone Marrow Butter \$7
Black Garlic Butter \$5
Pepper Relish \$4
Aji Verde Sauce \$4
Au Poivre Sauce \$4

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

Bigs From the Grill

-Beef-

- Butcher's Steak* garlic butter \$39
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-

Dry Aged Bone-In Ribeye \$115

Surf & Turf \$75

ribeye cap, monster prawn, garlic butter

-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

-Vegetable-

Roasted Celery Root almond puree, salsa macha \$24

Sides

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

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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. 12/31/25