

# St. Anselm

## Starters

**Buttermilk Biscuits \$16**  
pimento cheese

**Blue Crab Deviled Eggs \$17**

**Avocado Toast \$14**  
sunny side up egg, fresno chili

**Yogurt & Granola \$11**  
mixed berry jam

**Thick Cut Heritage Bacon \$15**

**Monkey Bread \$16**  
caramel sauce

## Salads

**Baby Iceberg \$19**  
heritage bacon, blue cheese, chopped egg

**Southwest Salad \$24**  
grilled chicken, avocado, chipotle ranch, crispy tortilla

**Frisee Salad \$17**  
bacon vinaigrette, brioche, apple, poached egg

## Sandwiches

*all sandwich dishes served with steak fries*

**Pit Beef\* \$21**  
shaved onions, tiger sauce, kaiser roll

**Fried Bologna \$21**  
dijonnaise, american cheese

**Crispy Chicken Sandwich \$24**  
mayo, iceberg, tomato

**Veggie \$19**  
seeded sourdough, sprouts, aioli, avocado, cheddar

**Bodega Breakfast Sandwich \$19**  
bacon, egg, and cheese

**Cheeseburger\* \$25.50**  
1000 island, american cheese, onion

## Eggs & Such

**Eggs Your Way\* \$16**  
toast, fingerling potatoes, choice of bacon or sausage

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

**Huevos Rancheros \$21**  
tostada, sunny side egg, mozzarella, avocado

**Cheddar Cheese Omelet \$16**  
cheddar cheese, fingerling potatoes

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

**Smoked Salmon \$27**  
hash browns, crème fraiche, salmon roe, chopped egg

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

**Chocolate Chip Pancakes \$15**  
cultured salted butter

## From the Grill

*add side of eggs any style and side of béarnaise sauce (+\$7)*

**Salmon Collar\* lemon \$24**

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

**16 oz. Ribeye\* \$57**

**NY Strip\* au poivre sauce \$49**

**Ax Handle Ribeye\* \$3.85 per oz.**

*-Ax Handles range from 45-65 oz.*

## Sides

**Hashbrowns \$12**

**Grilled Broccoli \$12**

**Pork Sausage Links \$9**

**Crispy Fingerling Potatoes ranch \$11**

**Crispy Bacon \$13**

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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. 02/14/26

# St. Anselm

## Brunch Cocktails

### Mimosa Service

bottle of sparkling wine and carafe of orange juice for the table \$65

### Bloody Mary

wheatley vodka, st. anselm bloody mary mix \$15

### Sherry Cobbler

amontillado sherry, pomegranate and cranberry, orange \$14

### Americano

bonal, muz vermouth \$18

### Gold Rush

buffalo trace bourbon, honey, lemon \$16

### Irish Coffee

tullamore dew, la colombe 'louisiane', whipped cream \$17

### Espresso

vodka, coffee liqueur, la colombe cold brew, demarara \$17

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## Juice

Orange \$5

Grapefruit \$5

Tomato \$4

Pineapple \$5

Cranberry \$5

## Tea

Earl Grey \$6

Chamomile \$6

English Breakfast \$6

Jasmine Green Tea \$6

Golden Turmeric \$6

Peppermint-Cardamom \$6

Iced Tea \$4

## Coffee

Drip \$5

Espresso \$4

Latte \$5

Cappuccino \$5

Macchiato \$5

Americano \$5

Cold Brew \$6

