

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

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

