



ANTHONY'S WATERFRONT BRUNCH

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

Anthony's brunch includes our warm homemade blueberry coffee cake.

TRADITIONS

Bacon & Eggs **GF**

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy | 18

San Juan Scramble **GF**

With garlic-herb cheese and topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes | 21

Smoked Salmon Scramble **GF**

Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman's potatoes | 24

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 21

Hangtown Fry*

An open-faced omelet with pan fried oysters, spinach, tomato, garlic herb and cheddar cheeses with alder smoked bacon | 21

Northwest Oyster Benedict*

Pan fried oysters on a toasted English muffin with sliced tomato, crispy bacon and hollandaise. Served with fisherman's potatoes | 24

BRUNCH FAVORITES

Northwest Blueberry Crepes

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon | 21

Crepe Brulee French Toast

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon | 22

HomePort Breakfast Bowl*

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 20

New Orleans Bowl

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 24

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

AFTERNOONS

Anthony's favorite lunch selections are served throughout brunch.

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 9 | 14

Anthony's Cobb Salad

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 22

Wild Alaska Silver Salmon

Roasted on alder plank in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw | 28

Pan Fried Oysters* GF

Pan fried fresh yearling oysters and served with fisherman's potatoes and ginger slaw | 25

Chargrilled Cheeseburger* GF

Chargrilled to and finished with lettuce, tomato and relish. Served with French fries | 19

Fresh Idaho Rainbow Trout

Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds | 22

Wild Alaska True Cod & Chips

Two or three pieces lightly panko crusted. Served with ginger slaw and French fries | 20 | 25

Wild Alaska Silver Salmon Salad

Chargrilled with citrus butter on field greens with toasted hazelnuts, avocado and citrus shallot dressing. Finished with cranberry-lime relish | 28

BRUNCH HAPPY HOUR

Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice | 7.5

Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka | 8

French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist | 8

Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner | 8.5

Rose - Seven Hills Winery

Columbia Valley, 2021 | 9

Chardonnay - Anthony's by Gordon Estate

Columbia Valley, 2018 | 7.5

Sparkling - Domaine Ste. Michelle Brut

Columbia Valley, NV | 7.5

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