



## TRADITIONS

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

### **Bacon & Eggs** GF

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy | 17

### **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 | 20

### **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 | 22

### **Traditional Eggs Benedict\***

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 20

## ANTHONY'S FAVORITES

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

### **Northwest Blueberry Crepes**

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon | 17

### **Creme Brulee French Toast**

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon | 21

### **HomePort Breakfast Bowl\***

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 19

### **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 | 23

\*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 Cobb Salad

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

### Pan Fried Oysters\* GF

Pan fried fresh yearling oysters and served with fisherman's potatoes and ginger slaw | 24

### 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 | 29

### Fresh Idaho Rainbow Trout

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

### Chargrilled Cheeseburger\* GF

Grilled to your liking with lettuce, tomato and onion mayo | 19

### Sub Impossible Veggie Patty | Add 3

*Avellino Gluten Free Bakery bun available upon request*

### Crispy Wild Alaska True Cod 'n Chips

Two pieces of wild Alaska true cod lightly panko crusted.  
Served with ginger slaw and French fries | 19

### Three Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 24

### Wild Alaska True Cod Burger

Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce | 19

*Avellino Gluten Free Bakery bun available upon request*

## BRUNCH HAPPY HOUR

### Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice | 6.5

### Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka | 7.5

### French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist | 7.5

### Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner | 7.5

### Rose - Sparkman Cellars "This Old Porch" Columbia Valley, 2019 | 7.5

### Chardonnay - Anthony's by Gordon Estate Columbia Valley, 2018 | 7.5

### Sparkling - Domaine Ste. Michelle Brut Columbia Valley, NV | 6

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