



## ANTHONY'S WATERFRONT BRUNCH

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

### 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.

### **Almond Chicken Salad** GF

Julienne breast of chicken, toasted almonds, crispy noodles and romaine with sesame-tamari dressing | 17

### **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 from Willapa Bay. Served with fisherman's potatoes and ginger slaw | 24

### **Fresh Columbia River Steelhead**

Chargrilled and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw | 29

### **Crispy Panko Wild Alaska True Cod 'n Chips**

Three pieces lightly panko crusted and served with French fries and ginger slaw | 24

**4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips** | 27

## 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 - L'Ecole No. 41 Grenache Rose**

Alder Ridge Vineyard · Horse Heaven Hills, 2020 | 9.5

### **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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