



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.

Best of Season Peach Crepes

Fresh local peaches with sweetened cream cheese filling inside delicate, golden crepes finished with peaches, raspberries and whiskey caramel sauce. Served with alder smoked bacon | 19

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