



HAPPY Mother's Day

MOTHER'S DAY BRUNCH

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

Northwest Dungeness Crab Cake Bowl*

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 32

*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

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

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 - 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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