



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

Ham & Cheese Scramble GF

With Kuroobuta ham, asparagus, mushrooms and cheddar cheese. Served with fisherman's potatoes and alder smoked bacon | 23

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.

Wild Mountain Huckleberry Crepes

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with wild mountain huckleberry sauce. 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

Creme Brulee French Toast

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

Northwest Berry Waffle

Our crisp waffle served with fresh berries, maple syrup and alder smoked bacon | 19

*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 Fraser River Sockeye Salmon Salad

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

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 - Seven Hills Winery

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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