



SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

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

TRADITIONS

Bacon & Eggs GF

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

Seafood Omelette

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon and fisherman's potatoes | 29

BRUNCH BOWLS

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

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

ANTHONY'S FAVORITES

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

Creme Brulee French Toast

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

Wild Mountain Huckleberry Waffle

Our crisp waffle with local huckleberry sauce. Served with maple syrup and alder smoked bacon | 20

AFTERNOONS

Anthony's favorite lunch selections are served throughout brunch.

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5 | 13

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

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 - L'Ecole No. 41 Grenache Rose

Alder Ridge Vineyard - Horse Heaven Hills, 2020 | 9

Chardonnay - Anthony's by Gordon Estate

Columbia Valley, 2018 | 7.5

Sparkling - Domaine Ste. Michelle Brut

Columbia Valley, NV | 7.5

*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.