

# Mother's Day AT BUDD'S BROILER



Served with warm, homemade blueberry coffee cake.

# Eggs & Bacon GF | 21

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

# Traditional Eggs Benedict\* | 24

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

#### Riverside Scramble | 22

Scrambled eggs with asparagus, mushrooms, cheddar cheese and Kurobuta ham. Served with fisherman's potatoes and alder smoked bacon.

### Northwest Blueberry Crepe | 23

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.

# Steak & Eggs\* GF | 28

Northwest top sirloin grilled to your liking paired with scrambled eggs with chives, red peppers and garlic-herb cheese. Served with fisherman's potatoes.

# Chicken Fried Steak & Eggs\*

Crispy buttermilk fried Northwest top sirloin topped with sausage gravy and eggs any style. Served with fisherman's potatoes.

# Brunch Libations -

#### Budd's Mimosa Flight Recommened for two people or more | 35

Enjoy a bottle of Domaine Ste. Michelle Brut paired with a sampling of juices - cranberry, pineapple, orange and guava.

## Classic Mimosa | 8.5

Domaine Ste. Michelle Brut, freshly squeezed orange juice.

# Bloody Mary | 9

Anthony's Signature Homemade Bloody Mary Mix, vodka.

# French **75** | 9.5

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist.

### Champagne Magnolia | 10.5

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner.

# Salty Dog | 9

Grapefruit juice, vodka or gin with a salted rim.

### Champagne Kir | 8.5

Domaine Ste. Michelle Brut, creme de cassis, lemon twist.

# **LUNCH SELECTIONS**

### Chicken Cobb Salad\* | 24

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette.

### Fresh Idaho Rainbow Trout | 29

Pan seared and finished with melting leeks, crispy bacon and beurre blanc. Served with fisherman's potatoes

# House-Ground Burger\* GF | 24 One-third pound burger grilled to your liking. Served with French fries.

\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness. GF We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.