



FRONT STREET BRUNCH

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

TRADITIONS_____

Trout & Eggs

Idaho rainbow trout pan seared golden brown and served with your choice of fried or scrambled eggs. Served with alder smoked bacon. Half order - 20 | Full order - 26

Sawtooth Scramble **GF**

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and Ballard Family white cheddar cheese. Served over avocado slices with alder smoked bacon - 16

Seafood Omelette

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon - 25

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes - 16

ANTHONY'S FAVORITES_____

Blueberry Crepes

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon - 16

Creme Brulee French Toast

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon - 15

Ham & Egg Breakfast Sandwich

Featured Daily in Anthony's Blend Coffee Bar

Eggs on focaccia bread with Kurobuta ham, Ballard Family white cheddar cheese and sofrito - 16

Boise Breakfast Bowl*

Gem Meat Packing Company chorizo sausage served with over medium eggs, fisherman's potatoes and grilled Zeppole Bakery sourdough with sofrito and a drizzle of Mornay - 15

Northwest Dungeness Crab Cake Bowl*

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled Zeppole Bakery sourdough and a drizzle of Mornay - 26

*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 **GF**

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 17

Pan Fried Oysters* **GF**

Pan fried fresh yearling oysters from Willapa Bay. Served with fisherman's potatoes and ginger slaw - 21

Tempura Alaska Lingcod & Chips

Three pieces of Alaska lingcod dipped in our award-winning light tempura. Served with Simplot sea salt French fries and ginger slaw - 24

Fresh Columbia River Steelhead

Chargrilled and topped with roasted apple-ginger butter. Served with fisherman's potatoes and ginger slaw - 26

COFFEE _____

SERVED FROM OUR ANTHONY'S BLEND COFFEE BAR

We proudly brew Mukilteo Coffee Roasters.

Latte - 4 Espresso - 2.75 Mocha - 4.5

Seasonal Latte Salted Caramel Whiskey - 4.5



BRUNCH HAPPY HOUR _____

COCKTAILS _____

Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice - 6.5

Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka - 7.5

French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist - 7.5

Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner - 7.5

WINES _____

Rose - Sparkman Cellars" - 7.5

"This Old Porch" - Columbia Valley, 2019

Chardonnay - Anthony's by Gordon Estate - 7.5

Columbia Valley, 2018

Sparkling - Domaine Ste. Michelle Brut - 6

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