

CELEBRATE

Easter

BRUNCH AT ANTHONY'S



Served with a basket of warm, homemade blueberry coffee cake.

Northwest Blueberry Crepes - 23

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with Northwest blueberry sauce.

Served with alder smoked bacon.

Biscuits & Gravy* - 18

Two eggs served over medium top homemade biscuits finished with our sausage gravy.

Smoked Salmon Scramble - 24

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.

Fishermen's Scramble - 29

Eggs scrambled with Dungeness crab, Oregon Coast bay shrimp, mushrooms, garlic-herb cheese and topped with Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

Waterfront Scramble - 21

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon.

BRUNCH LIBATIONS

Classic Mimosa - 8.5

Salty Dog - 9

Grapefruit juice, vodka or gin with a salted rim.

Anthony's Bloody Mary - 9

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.

Champagne Kir - 8.5

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

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.