

CELEBRATE
Easter
BRUNCH AT ANTHONY'S



Brunch items are served with Anthony's homemade coffee cake, fruit and cinnamon butter.

RIVERFRONT SCRAMBLE GFA

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

23

EGGS BENEDICT*

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

26

SMOKED SALMON BENEDICT*

A toasted English muffin topped with smoked salmon, poached eggs and hollandaise. Served with fisherman's potatoes & alder-smoked bacon.

27

N.W. BLUEBERRY CRÊPES

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

24

SMOKED SALMON SCRAMBLE GFA

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.

27

CREME BRULEE FRENCH TOAST

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

24

DUNGENESS CRAB CAKE BOWL*

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough topped with Mornay sauce. Served with alder-smoked bacon.

36

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

Easter Libations

CLASSIC MIMOSA

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

9.5

ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe!

10.5

APEROL SPRITZ

Aperol, sparkling wine and soda water garnished with a fresh orange.

11.5

CHAMPAGNE MAGNOLIA

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

SCREWDRIVER

Freshly squeezed orange juice and vodka.

9.5

FRENCH 75

Anthony's spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist.

9.5

CHAMPAGNE KIR

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

8.5

