

ANYA

Weekend Afternoons

BRUNCH AT ANYA

Saturday & Sunday 11:30 am - 4 pm | Sunday Jazz Brunch 12 pm - 4 pm

SMALL PLATES

Jumbo Shrimp

Oven Roasted Tomato Cocktail Sauce.
Caper Tarragon Aioli 4/ea

Prince Edward Island Mussels

Sherry. Garlic. Sea Beans. Fennel Pollen. Scallion 12

Petite Crab Cakes

Red Pepper Tapenade. Sweety Drop Peppers.
Caper Tarragon Aioli 12

Calamari Fritti

Pickled Hot Peppers. Caper Butter Sauce.
Red Wine Reduction 12

Oysters On The Half Shell

Rhubarb & Lemon Verbena Mignonette 3/ea

Charred Shisito Peppers

Sriracha Creme Fraiche Dipping Sauce 10

Ceviche

Chef's Selection. Citrus Supreme. Chile Peppers.
Citrus Zest 14

Spinach & Artichoke Dip

Artichokes. Spinach. Bacon. White Wine. Garlic.
Gremolata 12

Crostini

Nduja Spread. Shallot Jam. Arugula

Burrata

Confit Tomato. Opal Basil. Saba. Basil Oil Dressing 15

House Baked Flatbread

Pepperoni & Mushroom.
Fresh Mozzarella. Fine Herb 14

Fresh Mozzarella. Tomato. Basil.
Balsamic Reduction 14

CHARCUTERIE

Chef's Selection of

Local and Imported Cheese and Meat.

Accompanied by House-Made Pickles.
Cured Olives. Chutney, & Crostini

Three Cheese 16

Three Meat 16

Three Cheese & Three Meat 24

SOUP & SALADS

Seasonal Soup

Chef's Inspiration 7

Snipped Herb & Lettuces

Spring Mixed Greens. Shaved Vegetables. Fresh Herbs.
Citrus Vinaigrette 12

Grilled Gem Caesar

Little Gem Lettuce. Pickled Shallots.
Cured Egg Yolk. Roast Tomato. Grana Padano.
Lemon Anchovy Vinaigrette. Gremolata 12

BOTTOMLESS MIMOSAS & BELLINIS

\$25

Bellinis

Blackberry. Raspberry. Lychee. Passion Fruit.
Prickly Pear. Kiwi. Sang. Strawberry.
Blueberry. White Peach.

Mimosas

Blood Orange. Pineapple. Grapefruit.
Watermelon. Melon.

We reserve the right to limit consumption

LARGE PLATES

Eggplant Parmesan

Thin Sliced Eggplant. Smoked Fontina & Provolone.
Sweet Tomato Marmalade **20**

House-Made Pasta Carbonara

Guanciale. Pecorino Romano. Egg Yolk. Black Pepper
19

Capellini Primavera

Sautéed Vegetables. Parmigiana Reggiano Cream
Sauce **22**

Usda Prime New York Strip

Pan Seared. Hand Cut Steak Fries. House Steak Sauce
28

Steak & Eggs

Usda Prime Strip. Two Sunny Side Up Eggs. Breakfast
Potatoes **29**

Faroe Island Salmon

Seared Salmon. Peas & Pancetta. Fregola. Pesto **28**

Anya's Eggs Benedict

Focaccia. Confit Of House-Cured Pork Belly. Poached
Eggs. Blood Orange Hollandaise **22**

Crab Cake Benedict

Lump Crab Meat. Poached Eggs. Fried Speck. Blood
Orange Hollandaise **25**

Eggs Any Style

Breakfast Potatoes. Choice Of House-Cured Bacon Or
Herb Sausage **11**

Chef's Vegetarian Frittata

Seasonally Inspired **14**

Waffle

Choice Of Chantilly Cream Or Gelato With Fresh
Berry Salad. Maple Syrup. Powdered Sugar **12**

Sourdough French Toast

Chantilly Cream. Mint & Fresh Berry Salad. Maple
Syrup **11**

Parfait

Honey Greek Yogurt. Blueberries. Strawberries. Coffee
Short Bread Crumble **7**

SANDWICHES

Served With Hand Cut Steak Fries

Anya's Prime Steak Burger

House Ground Prime Beef. Grilled Red Onion. Gem
Lettuce. House-Made Steak Sauce **19**

Weekend Brunch Burger

House Ground Prime Beef. Over Easy Egg. House
-Cured Bacon. Cheddar. Sriracha Mayo **19**

Open Faced Roast Beef Sandwich

Thin Sliced Prime Rib. Au Jus. Choice Of Gorgonzola
Cream Sauce Or Horseradish Creme Fraiche **18**

Gravlax Blt

House Cured Salmon. Horseradish Creme Fraiche.
Fried Pork Belly **18**

Artisanal Grilled Cheese

Chef's Selection. Tomato Marmalade. Basil Oil
Dressing **15**

SIDES

All Sides 7

Onion Rings

Hand-Cut & Battered

Steak Fries

Hand-Cut with Parmesan & Herbs

Breakfast Potatoes

Charred Cauliflower
Fresh Herb. Lemon Zest

Grilled Asparagus

Brown Butter Carrots

Side Salad

Confit Tomato. Shaved Onions

House Cured Bacon

House Herb Sausage