

weekend brunch

sat-sun: 8am-3pm (last seating no later than 2:45pm)

BASIC EGGS W/2 SIDES

*served w/2 breakfast sides, extra charges applicable; w/egg white +\$2

2 EGGS ANY STYLE \$9

ROASTED ROMA TOMATO, SWISS CHARD & ASIAGO SCRAMBLE \$11.5 (sub tofu for egg avail.)

Breakfast Sides for Basic Eggs, choose 2 sides, extra charges applicable:

toast: 10-grain/white/rye

black beans

braised southern greens

buttermilk biscuit

fruit cup

grits (stone-ground yellow corn)

roasted potatoes

skillet cornbread

tortillas (corn/flour)

bacon (2), add \$1.5

spicy pork sausage, add \$2

chicken apple sausage, add \$2

buttermilk pancake, add \$2.5

cheddar cheese grits, add \$1

ham, add \$2.5

pastry of the day, add \$2

DESIGNER EGGS

SOUTHERN BUBBLE AND SQUEAK \$9/12.5 (sub tofu for egg avail.)

potato-southern greens cakes, w/2 eggs any style, topped w/pot likker gravy, served w/a biscuit & braised southern greens (collard green & mustard green)

HANGTOWN FRY-TTATA \$15

frittata w/bacon & spinach, topped w/fried oysters & fennel slices, drizzled w/Rockefeller sauce — a mix of Worcestershire, Tabasco & anise

GRITS, GRAINS & GRIDDLE

BUTTERMILK BISCUITS & CREAM SAGE GRAVY \$4.5/7.5 (add sausage to gravy \$2.25)

GRANOLA \$8.5

house-made granola, made w/pecan, cranberry, rolled oats & sunflower seeds, served w/yogurt & seasonal fruit

BUTTERMILK PANCAKES \$9 (w/pure maple syrup \$2, sub Blue Agave avail)

2 large buttermilk pancakes, served w/maple-flavored syrup

GRITS WAFFLE \$11 — WITH FRIED CHICKEN \$15.5 (w/sage gravy \$1, w/pure maple syrup \$2, sub Blue Agave avail)

yeasted waffle made w/grits & flour, served w/maple-flavored syrup

SALADS

*add grilled/fried chicken \$3

AMC SALAD \$6.5/8.5

assorted greens, tomato, cucumber, grated carrot, sliced apple, sun flower seeds, dried cranberry, w/gingered rice wine vinaigrette

CAESAR SALAD - THE BRUTUS \$7.5/9.5

a caesar-style salad of romaine, cherry tomatoes, cornbread croutons & asiago cheese, in a smoked oyster caesar dressing

SANDWICHES

*all sandwich served w/side salad except for where noted, sub Brutus +\$1

GRILLED FLANK STEAK SANDWICH \$15.5

grilled flat-iron steak, grilled balsamic onion, Pt. Reyes blue cheese & chimichurri on a hoagie roll

FRIED CHICKEN SANDWICH \$13 (don't want it fried? have it grilled!)

fried chicken sandwich, w/shredded lettuce, tomato caper relish, chipotle aioli & gruyere on a hoagie roll

CAT FISH \$14

deep fried catfish, remoulade, tomato, on a hoagie roll

PO'BOYSTER \$14

deep fried oysters, jalapeno slaw, remoulade, on a hoagie roll, served w/red onion rings

GRILLED VEGGIES \$11.5

grilled eggplant, zucchini, roasted red pepper, w/goat cheese & house-made tapenade, on house made focaccia bread

STUFF IN A BOWL

POZOLE VERDE W/FRIED MASA CHEDDAR CAKE \$13

a spicy hominy and pork stew w/tomatillos and green chiles, served w/sour cream & cabbage relish

SHRIMP & GRITS W/TABASCO GRAVY \$15.5 (add house-smoked bacon \$2.5)

stone ground grits, sauteed shrimp, top w/a peppers, roasted tomato & Tabasco gravy, & drizzled w/sour cream

KIDS SIZE

*for 12 and under

GRILLED CHEESE SANDWICH \$6.5/8.5

on house-made white bread, served w/fruit

KID PANCAKE \$5

1 pancake, w/maple-flavored syrup

ABOUT OUR 15% SURCHARGE

AUNT MARY'S IS ADDING A 15% SURCHARGE TO ALL CHECKS. THE SURCHARGE WILL BE DIVIDED AMONGST ALL EMPLOYEES, 50% TO THE SERVERS & THEIR HELPERS, 50% TO OUR KITCHEN STAFF. CALIFORNIA LAW DOES NOT ALLOW US TO DIVIDE VOLUNTARY TIPS IN THIS WAY.

BECAUSE WE BELIEVE THAT OUR SERVERS, OUR COOKS & THEIR HELPERS ALL CONTRIBUTE TO YOUR GOOD EXPERIENCE, WE HAVE INSTITUTED THE 15% SURCHARGE, WHICH THE LAW ALLOWS US TO DISTRIBUTE TO EVERYONE.

SHOULD YOU DECIDE TO LEAVE A TIP IN ADDITION TO THE SURCHARGE, ALL OF IT WILL GO DIRECTLY TO YOUR SERVER. MANY OF OUR CUSTOMERS ARE LEAVING AN ADDITIONAL 3-5% OR MORE, AS A TIP, BUT THAT OF COURSE IS VOLUNTARY.

IF YOU HAVE ANY QUESTIONS/COMMENT, PLEASE FEEL FREE TO SPEAK TO US.

WE APPRECIATE YOUR UNDERSTANDING & SUPPORT.

WEEKEND BRUNCH SPECIALS

During peak hours, please allow up to 30min for your food after placing your orders. Thanks!

PAIN PERDUE \$16 (please note: this dish can take up to 20min to be prepared)

Cajun-style french toast made w/baguettes soaked in a whiskey laced custard, baked to order, served w/red & white wine compote & fruit

HUEVOS BENEDICTOS \$17 (there are PEANUTS in the mole & it's SPICY!)

cheddar masa cakes w/poachers & mole negro, served w/house-made beef chorizo (sub tofu chorizo available), guacamole & pico de gallo

WINTER RED FLANNEL HASH W/ BEET-HORSERADISH GRAVY, W/2 EGGS ANY STYLE \$16 (add house-smoked bacon \$2.5)

winter hash of beets, parsnips, rutabagas, carrots, purple potatoes, other root vegetables, & fennel; topped w/ 2 eggs any style, & a beet and horseradish gravy; served w/choice of bread

GINGERBREAD PANCAKES W/ CHAMPAGNE DRIED FRUIT COMPOTE & LEMON HONEY CREAMCHEESE \$16

gingerbread spiced pancakes; topped w/ dried fruit & candied ginger compote made w/ Champagne, apple cider, & spices; and whipped lemon honey cream cheese

SMOKED MARY'S CHICKEN, WILD MUSHROOM & LEEK POT PIE W/ GRUYERE PUFF PASTRY \$16

house smoked Mary's chicken, wild mushrooms & leeks in a rich white wine, smoked chicken gravy; topped w/ a gruyere puff pastry

BRAISED PORK BELLY BREAKFAST SOPES, W/ 2 EGGS ANY STYLE \$17

oven braised pork belly in salsa guajillo, served on house made masa sopes; topped w/ 2 eggs, pickled onion & Feta cheese; served w/ guacamole, pico de gallo, & calabacitas — sautéed finely chopped summer squashes, cactus, onions, & peppers