

weekend brunch

sat-sun: 8am-3pm

BASIC EGGS W/2 SIDES

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

2 EGGS ANY STYLE \$8.5

ROASTED ROMA TOMATO, SWISS CHARD & ASIAGO SCRAMBLE \$11 (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
cheddar cheese grits, add \$1
ham, add \$2.5
pastry of the day, add \$1.5

DESIGNER EGGS

SOUTHERN BUBBLE AND SQUEAK \$8.5/12 (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 \$14.5

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 \$4/7 (add sausage to gravy \$2)

GRANOLA \$8

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

BUTTERMILK PANCAKES \$8.5 (w/pure maple syrup \$2, sub Blue Agave avail)

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

GRITS WAFFLE/WITH FRIED CHICKEN \$10/\$14.5 (w/sage gravy \$0.5, w/pure maple syrup \$2, sub Blue Agave avail)

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

SALADS

*add grilled/fried chicken \$3

AMC SALAD \$6/8

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

CAESAR SALAD - THE BRUTUS \$7/9

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

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

FRIED CHICKEN SANDWICH \$12.5 (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 \$13.5

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

PO'BOYSTER \$13.5

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

GRILLED VEGGIES \$11

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 \$12.5

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

SHRIMP & GRITS W/TABASCO GRAVY \$15 (add house-smoked bacon \$3)

sauteed shrimp & goat cheese cream on top of stone ground grits, served w/a peppers, roasted tomato & Tabasco gravy

KIDS SIZE

*for 12 and under

GRILLED CHEESE SANDWICH \$6/8

on house-made white bread, served w/fruit

KID PANCAKE \$4.5

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 \$15 (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 \$16 (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

SUMMER SUCCOTASH HASH W/ BASIL LEMON COULIS, SERVED W/2 EGGS \$15 (add house smoked bacon \$3)

a succotash of fresh corn, baby lima beans, summer squash, cherry tomatoes, peppers, & red potatoes; topped w/ 2 eggs any style, & a basil, lemon & garlic coulis; served w/ choice of bread

BLUEBERRY LEMON RICOTTA PANCAKES W/ BLUEBERRY COMPOTE & FRESH PEACHES \$15

2 blueberry lemon ricotta pancakes topped w/ a blueberry compote & fresh peaches

HEIRLOOM TOMATO, FRESH CORN, & GOAT CHEESE BRIOCHE TORTE \$16

layers of heirloom tomato, fresh corn, spinach, goat cheese, & basil, in an egg custard, baked in a brioche crust; served w/ a broccoli, green bean, & fingerling potato salad, in lemon garlic vinaigrette

NEW ORLEANS MUFFALETTA W/ WATERMELON FETA SALAD \$15

thin sliced ham, genoa salami & mortadella, fresh mozzarella, & gruyere cheeses, and house olive salad, on a house ciabatta; served w/a watermelon, pickled red onion, & feta cheese salad in mint lime vinaigrette