

# 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 PANCAKES W/ BLUEBERRY COMPOTE & FRESH PEACHES \$15**

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

**HEIRLOOM TOMATO & FRESH MOZZARELLA BRIOCHE TORT \$16**

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

**CATFISH CORNDOG W/ ICEBERG WEDGIE \$15**

house-made Cajun sausage of catfish & shrimp, coated in hush puppy batter & fried; served w/ mustard sauce, an iceberg wedgie, topped w/ a buttermilk & Pt. Reyes blue cheese dressing, and a broccoli, green bean, & fingerling potato salad, in lemon garlic vinaigrette