

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 \$2.25)

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 \$10 — WITH FRIED CHICKEN \$14.5 (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 \$6/8

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)

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 \$6/8

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

FALL SWEET POTATO HASH W/ BRAISED PORK BELLY, SERVED W/2 EGGS \$18 (can be served as vegetarian w/o pork belly)

hash of roasted sweet potato, carrot, butternut squash, fennel, mushrooms, and leeks, topped w/2 eggs any style & molasses braised pork belly, drizzled w/fennel chimichurri; & served w/choice of bread

OATMEAL PANCAKES W/HARD CIDER PEAR PAIR COMPOTE AND HONEY CREAM CHEESE \$15

2 oatmeal cider pancakes w/ a compote of hard pear cider, ginger, fresh & dried pears; topped w/ whipped honey cream cheese

MIXED WILD MUSHROOM AND SPINACH STRATA W/ GOAT CHEESE \$16

savory bread pudding layered with Chanterelle, oyster & Portabella mushrooms, leeks, spinach & goat cheese; served w/ a roasted beet, Brussels sprout, and carrot salad in an orange-curry vinaigrette

EGGS ON FRIED CHEDDAR GRIT CAKES W/ FRIZZLED HAM AND RED EYE GRAVY \$16

2 eggs any style on fried cheddar grits cakes, topped w/ red eye gravy — gravy made from ham hock stock & espresso; served w/ southern greens & frizzled ham — griddled thin sliced ham