

breakfast/lunch

mon-fri: 8am-3pm — last seating no later than 2:45pm

[PLEASE CHECK W/YOUR SERVER FOR SPECIALS OF THE DAY]

BASIC EGGS W/2 SIDES

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

2 EGGS ANY STYLE \$9

HAM & GRUYERE W/SAGE OMELET \$13.5

omelet w/ham, gruyere cheese & sage

ZORBA THE OMELET \$13

omelet w/feta, olives, cherry tomatoes, red onion, spinach & lemon juice

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

CHORIZO SCRAMBLE \$14 (sub tofu for egg & soy chorizo avail.)

scramble w/house-made beef chorizo, roasted chilies & goat cheese

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, w/sautéed onion &

red pepper

skillet cornbread

corn/flour tortillas

bacon (2), add \$1.5

spicy pork sausage (2), add \$2

chicken apple sausage (2), add \$2

buttermilk pancake, add \$2.5

cheddar cheese grits, add \$1

ham, add \$2.5

pastry of the day, add \$2

DESIGNER EGGS

CHILAQUILES VERDES \$12 (sub tofu for egg avail., sub other bread for tortillas + \$1)

fried corn tortillas in a spicy tomatillo sauce, topped w/2 eggs any style & goat cheese, served w/guacamole, pico de gallo, black beans & flour/corn tortillas

CORNED BEEF HASH \$14.5 (sub tofu for egg avail.)

shredded corned brisket sauteed w/onion, peppers, shredded cabbage, & potato, served w/2 poached eggs, horseradish cream, & choice of bread

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 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, & flour/butter for thickening

GRITS, GRAINS & GRIDDLE

CHEDDAR CHEESE GRITS \$6.5

(add salsa verde \$1; sauteed roasted tomatoes, chiles & onion \$2; diced house-smoked bacon \$3)

buttery stone-ground organic yellow corn grits, topped w/melted cheddar cheese

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

COCONUT OATMEAL W/COCONUT STREUSEL TOPPING \$8

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

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

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 caesar +\$1

AMC BLT SANDWICH \$12.5

sweet & spicy bacon, lettuce & tomato, w/chipotle aioli on grilled house white bread

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

CORNED BEEF SANDWICH \$14.5

shredded corned beef, spicy cabbage slaw, gruyere, w/house Thousand Island dressing on grilled rye bread

CAT FISH SANDWICH \$14

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

PO'BOYSTER SANDWICH \$14

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

GRILLED VEGGIES SANDWICH \$11.5

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

STUFF IN A BOWL

MAC & CHEESE \$5.5/8

elbow pasta in a cheddar & gruyere sauce, topped w/sauteed vegetables

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 diced house-smoked bacon \$3)

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

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.

* WE ALSO CHECK IDS FOR CREDIT CARD PAYMENT