

DRINK SPECIALS

HOUSE BLOODY MARY \$5

AMSTERDAM BLOODY MARY \$7

MIMOSA \$2

BOTTLE OF CHAMPAGNE WITH
CARAFE OF OJ \$13

BRUNCH PUNCH \$6

Buffalo Trace, Cointreau, tropical punch, pineapple,
lemon, orange

MIMOSA CURE \$6

Absolut Citron, blanc vermouth, OJ, champagne

APPETIZERS

AVOCADO BREAKFAST PITA \$10

toasted pita, avocado mash, house bacon jam, goat cheese

PIMENTO CHEESE \$11

Wickle's pickles, pickled red onion, Alabama fire
crackers

HUMMUS \$11

black-eyed pea hummus, za'atar spice, tri-colored carrots,
GA olive oil, warm pita

LOBSTER EGG ROLL \$15

lobster chunks, smoked gouda, zucchini, carrots, sriracha,
orange-horseradish marmalade

BISCUITS & JAM \$5

add [conecuh gravy](#) \$2

2 fresh baked biscuits, Hornsby Farms jam

SALADS & SOUP

ADD TO ANY SALAD

chicken \$3 • shrimp \$5 • salmon \$6 • steak \$6

PEAR [GF](#) \$12 LARGE • \$8 SMALL

Ralf's artisan greens, radicchio, house bacon lardons, candied
pecans, feta, Bartlett pears, maple-balsamic vinaigrette

WATERMELON TOMATO [GF](#) \$12 LARGE • \$8 SMALL

compressed watermelon, arugula, feta, heirloom cherry
tomatoes, cucumber, roasted almonds, mint,
white balsamic vinaigrette

CAESAR [GF](#) \$9 LARGE • \$6 SMALL

romaine lettuce, parmesan, croutons, caesar dressing

AMSTERDAM [GF](#) \$9 LARGE • \$6 SMALL

Ralf's artisan lettuce, heirloom cherry tomatoes, carrot,
cucumber, lahvosh cracker crumbles

COBB [GF](#) \$15 LARGE • \$10 SMALL

roasted chicken, applewood bacon, heirloom cherry
tomatoes, roasted corn, avocado, cucumber, carrot,
hard boiled egg, romaine lettuce

RUM SALMON [GF](#) \$15

grilled, blackened or pan seared, organic mix of baby
lettuces, diced mango, spiced pecans, sweet rum vinaigrette

DRESSINGS honey mustard, gorgonzola,
buttermilk ranch, caesar

VINAIGRETTES sweet rum, balsamic, Italian,
maple-balsamic, white balsamic

BAJA CHICKEN ENCHILDA SOUP

\$5 CUP • \$9 BOWL

BRUNCH ENTRÉES

WILD BERRY PANCAKES \$12

seasonal berries, powdered sugar, bacon, maple
syrup, whipped butter

OMELET \$14

three fresh farms eggs, country sausage, bacon, onions,
peppers, cheddar, brunch potatoes, sourdough toast

BARBACOA BREAKFAST TACOS \$14

shredded beef, avocado, scrambled egg, mango pico,
cotija, tortilla chips, salsa verde

SHRIMP & GRITS \$14

Gulf shrimp, Hickory Grove Farms yellow grits,
tasso cream sauce

SALMON CROQUETTE BENEDICT \$15

smoked salmon croquette, English muffin, poached eggs,
creole mustard hollandaise, goat cheese & dill crumble

CHICKEN & WAFFLES \$14

orange-bourbon maple syrup, brown sugar whipped cream

SMOKED SHORT RIB HASH \$15

crispy potatoes, onions, peppers, sunny side up egg,
poblano sauce, buttermilk biscuit

STEAK & EGGS* \$17

7oz ribeye, crispy potatoes, two sunny side up eggs,
orange-mojito butter

SANDWICHES

SERVED WITH a pickle & choice of house-made sweet potato chips or kettle chips
SUBSTITUTE \$2 • grits, brunch potatoes, french fries, house salad, caesar salad or cup of soup

CRAB CAKE & AVOCADO \$15

[VOTED "100 ITEMS TO EAT IN AL BEFORE YOU DIE"](#)

jumbo lump crab cake, avocado, creole remoulade, mango
pico de gallo, toasted croissant

AMSTERDAM TURKEY WRAP \$12

turkey breast, Swiss, cream cheese, lettuce, softened
lahvosh cracker, honey mustard and/or tzatziki sauce
on the side

AMSTERDAM BURGER \$15

[available vegetarian with Impossible Burger](#)

[add fried egg \\$1.50](#)

cheddar, applewood bacon, caramelized onions,
bibb lettuce, tomato, spicy pickles, signature burger sauce,
traditional bun

BREAKFAST SANDWICH \$13

house smoked bacon, country sausage, fried eggs, cheddar,
Hornsby Farm's pepper jelly, toasted sourdough

\$5 Split Plate Charge • \$2 Substitution Fee • [GF](#) = [Gluten Free](#) option available. Ask your server for details.

* Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.