

APPETIZERS

- PIMENTO CHEESE \$11**
Wickle’s pickles, pickled red onions, Alabama fire crackers

FRIED GREEN TOMATOES \$14
West Indies crab salad, Crystal remoulade, scallions

LOBSTER EGG ROLLS \$15
lobster chunks, smoked gouda, zucchini, carrot, sriracha, orange-horseradish marmalade

SPINACH & ARTICHOKE DIP \$11
add 4oz Housemade Salsa \$2
baby spinach, roasted artichokes, Monterey jack and parmesan cheese, corn tortilla chips

CALAMARI \$14
lightly breaded, flash fried, red pepper coulis

HUMMUS GF \$11
black-eyed pea hummus, za’atar spice, tri-colored carrots, GA olive oil, warm pita

LUNCH SPECIALS

DAILY FEATURE • ASK YOUR SERVER FOR DETAILS •
freshly made with seasonal ingredients

SOUP & SALAD \$10
bowl of baja chicken soup & a small house or caesar salad

SOUP & SALADS

- BAJA CHICKEN ENCHILADA SOUP**
\$6 CUP • \$9 BOWL

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, white balsamic vinaigrette, roasted almonds, mint

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

SANDWICHES

🌱 available as a lettuce wrap

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

AMSTERDAM TURKEY WRAP \$12
turkey breast, Swiss, cream cheese, lettuce, softened lahvosh cracker, honey mustard and/or tzatziki sauce on the side

CHICKEN BACON AVOCADO WRAP \$13
grilled chicken, arugula, tomato, lemon-ranch, flour tortilla

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

PEPPER JACK CHICKEN \$12
seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, toasted ciabatta

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

STEAK SANDWICH \$15
sliced ribeye & sirloin, poblano sauce, provolone, caramelized shallot, arugula, ciabatta

LUNCH ENTRÉES

lunch entrées available until 3pm

- PAN SEARED SALMON \$16**
honey glazed fennel, herb scented risotto, butter fond sauce

STEAK & FRITES* \$16
add fried egg \$1.50
7oz ribeye, steakhouse pub fries, orange-mojo butter

SHRIMP & GRITS GF \$14
Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce
- FISH & CHIPS \$15**
Fairhope Amber battered cod, Scottish pub fries, crystal tartar sauce, lemon

PESTO PASTA \$15
add: chicken \$3, shrimp \$5, steak \$6, salmon \$6
seasonal squash, heirloom cherry tomatoes, marinated artichoke hearts, GA olive oil, parmesan, pine nuts, linguine

\$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.