

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
2 fresh baked biscuits, Hornsby Farms jam

SMOKED SALMON DIP \$9
lemon, cream cheese, capers, dill, heirloom carrots, crostini

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

BERRY GOAT CHEESE ^{GF} \$12 LARGE • \$8 SMALL
Ralf’s artisan greens, bramble jam candied pecans,
blueberries, roasted cauliflower, blackberry goat cheese,
mint-honey 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} \$16
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, mint-honey

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

TOMATO BISQUE ADD GRILLED CHEESE \$5
\$5 CUP • \$8 BOWL

BRUNCH ENTRÉES

WILD BERRY PANCAKES \$12
seasonal berries, powdered sugar, bacon, maple
syrup, whipped butter

OMELET \$14
three fresh farms eggs, Conecuh sausage, bacon, onions,
peppers, cheddar, brunch potatoes, sourdough toast

BREAKFAST TACOS \$14
chorizo, scrambled egg, mango pico, cotija,
tortilla chips, salsa verde

SHRIMP & GRITS \$15
Gulf shrimp, Hickory Grove Farms yellow grits,
tasso cream sauce

RED EYE BENEDICT \$15
Country ham, English muffin, poached eggs, red eye
hollandaise, brunch potatoes

CHICKEN & WAFFLES \$14
orange-bourbon maple syrup, brown sugar whipped cream,
bacon

PULLED PORK HASH \$15
crispy potatoes, onions, peppers, sunny side up egg,
red chimichurri, buttermilk biscuit

STEAK & EGGS* \$18
10oz ribeye, crispy potatoes, two sunny side up eggs,
red chimichurri

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 CUBANO \$13
ham, pulled pork, Swiss, scrambled eggs, dijonnaise,
house pickles, mojo

\$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.