
DRINK SPECIALS

HOUSE BLOODY MARY \$5

AMSTERDAM BLOODY MARY \$7

MIMOSA \$2

BOTTLE OF CHAMPAGNE WITH
CARAFE OF OJ \$13

BRUNCH PUNCH \$6

Bulliet, Cointreau, tropical punch, pineapple,
lemon, orange

MIMOSA CURE \$6

Absolut Citron, blanc vermouth, OJ, champagne

APPETIZERS

HEIRLOOM TOMATO & AVOCADO TOAST \$14

avocado mash, fresh mozzarella, extra virgin olive oil,
Ralf's micro basil

PIMENTO CHEESE \$12

Wickle's pickles, capicola, 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

BURRATA GF \$14

prosciutto, heirloom tomato, balsamic reduction,
extra virgin olive oil, Ralf's micro basil

BERRY GOAT CHEESE GF \$12 LARGE • \$8 SMALL

Ralf's artisan greens, bramble jam candied pecans,
blueberries, house bacon lardons, 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, 1000 Island

VINAIGRETTES sweet rum, balsamic, Italian,
mint-honey

BAJA CHICKEN ENCHILADA SOUP

\$6 CUP • \$9 BOWL

TOMATO BISQUE ADD GRILLED CHEESE \$5

\$5 CUP • \$8 BOWL

BRUNCH ENTRÉES

PULLED PORK SCRAMBLE \$15

pepper jack grits, scrambled eggs, pulled pork, pickled
red onion, jalapeno salsa verde

CHICKEN & WAFFLES \$14

Nashville hot syrup, bacon

MIMOSA BENEDICT \$15

prosciutto, English muffin, poached eggs,
mimosa hollandaise, brunch potatoes

SHRIMP & GRITS \$15

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

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

STEAK & EGGS* \$18

10oz ribeye, crispy potatoes, two sunny side up eggs,
bacon-sherry vinaigrette

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

SAUSAGE BISCUIT \$12

split link Conecuh, cheddar, scrambled eggs, honey butter,
brunch potatoes