

## APPETIZERS

### PIMENTO CHEESE \$12

Wickle's pickles, capicola, 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

### SMOKED SALMON DIP \$9

lemon, cream cheese, capers, dill, heirloom carrots, crostini

## LUNCH SPECIALS

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

### SOUP & SALAD \$10

choice of soup & a small house or caesar salad

## SOUP & SALADS

### BAJA CHICKEN ENCHILADA SOUP

\$6 CUP • \$9 BOWL

### TOMATO BISQUE ADD GRILLED CHEESE \$5

\$5 CUP • \$8 BOWL

### 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 SALAD 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

## 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

### 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, Gambino's French bread

### 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

shaved ribeye, dijonnaise, provolone, caramelized shallots, arugula, Gambino's French bread

## LUNCH ENTRÉES

lunch entrées available until 3pm

### GRILLED SALMON \$18

farmer's market ratatouille, fried brussels, balsamic reduction

### STEAK FRITES \$18

add fried egg \$1.50

10oz ribeye, parmesan fries, bacon-sherry vinaigrette

### SHRIMP & GRITS GF \$15

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

### FISH & CHIPS \$15

Fairhope Amber battered cod, fries, crystal tartar sauce, lemon

### CHICKEN GEMELLI ALFREDO \$15

sub (6) Gulf shrimp \$3

boursin cheese, cherry tomato, asparagus, scallion, fresh parsley

\$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.