



DRINK SPECIALS

MIMOSA 3
HOUSE BLOODY MARY 5
AMSTERDAM BLOODY MARY 7
BOTTLE OF CHAMPAGNE WITH
CARAFE OF OJ 15

BRUNCH PUNCH 7
Old Forester, Cointreau, tropical
punch, pineapple, lemon, orange
MIMOSA CURE 7
Absolut Citron, blanc vermouth, OJ,
champagne

APPETIZERS

BURRATA 13 ^{GF}
prosciutto, heirloom tomato,
balsamic reduction, extra virgin olive
oil, Ralf's micro basil, crostini

PIMENTO CHEESE 12
Wickle's pickles, capicola, pickled
red onions, Alabama fire crackers

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

HUMMUS 11 ^{GF}
black-eyed pea hummus, za'atar spice,
tri-colored carrots, GA olive oil, warm
pita

HEIRLOOM TOMATO & AVOCADO TOAST 14

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

BISCUITS & JAM 5
2 fresh baked biscuits, Hornsby
Farms jam

SOUPS & SALADS

ADD TO ANY SALAD: CHICKEN 5 • SHRIMP 7 • SALMON 7 • STEAK 7

BAJA CHICKEN ENCHILADA
6 CUP • 9 BOWL

TOMATO BISQUE ^{GF}
5 CUP • 8 BOWL
ADD GRILLED CHEESE \$5

BERRY GOAT CHEESE 12 LG • 8 SM ^{GF}
Ralf's artisan greens, bramble jam candied pecans,
blueberries, house bacon lardons, blackberry goat
cheese, mint-honey vinaigrette

CAESAR 9 LG • 6 SM
romaine lettuce, parmesan,
croutons, Caesar dressing

AMSTERDAM 9 LG • 6 SM ^{GF}
Ralf's artisan lettuce, heirloom cherry
tomatoes, carrot, cucumber, lavosh cracker
crumbles

COBB 15 LG • 10 SM ^{GF}
roasted chicken, applewood bacon, heirloom
cherry tomatoes, roasted corn, avocado,
cucumber, carrot, hard boiled egg, romaine
lettuce

RUM SALMON 16 ^{GF}
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
• VINAGRETTES •
sweet rum, balsamic, Italian, mint-honey

SANDWICHES

SERVED WITH A PICKLE & CHOICE OF HOUSE-MADE SWEET POTATO CHIPS OR KETTLE CHIPS
SUBSTITUTE \$2: GRITS, BRUNCH POTATOES, PARMESAN FRIES, HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 13
turkey breast, Swiss, cream cheese, lettuce,
softened lavosh cracker, honey mustard and/or
tzatziki sauce on the side

SAUSAGE BISCUIT 12
split link Conecuh, cheddar,
scrambled eggs, honey butter, brunch
potatoes

AMSTERDAM BURGER* 15
AVAILABLE VEGETARIAN WITH IMPOSSIBLE BURGER
ADD FRIED EGG \$1.50

CRAB CAKE & AVOCADO 16
jumbo lump crab cake, avocado, creole
remoulade, mango pico de gallo, toasted
croissant

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

BRUNCH ENTREES

WILD BERRY PANCAKES 13
seasonal berries, powdered sugar,
bacon, maple syrup, whipped butter

PULLED PORK SCRAMBLE 15 ^{GF}
pepper jack grits, scrambled eggs,
pulled pork, pickled red onion,
jalapeno salsa verde

SHRIMP & GRITS 16
Gulf shrimp, Hickory Grove Farms
yellow grits, tasso cream sauce

CHICKEN & WAFFLES 14
Nashville hot syrup, bacon

STEAK & EGGS* 23
10 oz ribeye, crispy potatoes, two
sunny side up eggs, chimichurri

OMELET 15
three fresh farms eggs, Conecuh
sausage, bacon, onions, peppers,
cheddar, brunch potatoes, sourdough
toast

MIMOSA BENEDICT 16
prosciutto, English muffin, poached eggs,
mimosa hollandaise, brunch potatoes

\$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.