



## DRINK SPECIALS

**B R U N C H**  
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  
IRISH COFFEE 9  
Mama Mocha's brass knuckle coffee,  
Jameson, brown sugar, whipped cream

## APPETIZERS

FRIED BRUSSELS 14 GF  
honey-whipped ricotta, lardons,  
balsamic reduction, EVOO

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

LOBSTER EGG ROLLS 16  
lobster chunks, smoked gouda,  
zucchini, carrot, sriracha, orange-  
horseradish marmalade

HUMMUS 12 GF  
black-eyed pea hummus, za'atar spice,  
tri-colored carrots, EVOO, warm pita

EVERYTHING BAGEL 13  
blackberry goat cheese, blueberries,  
preserved lemon emulsion, honey

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  
7 CUP • 10 BOWL

TOMATO BISQUE GF  
6 CUP • 9 BOWL  
ADD GRILLED CHEESE \$5

BERRY GOAT CHEESE 13 LG • 10 SM GF  
Ralf's artisan greens, bramble jam candied pecans,  
blueberries, house bacon lardons, blackberry goat  
cheese, mint-honey vinaigrette

CAESAR 11 LG • 8 SM  
Ralf's romaine lettuce,  
parmesan, croutons, Caesar  
dressing

AMSTERDAM 11 LG • 8 SM GF  
Ralf's artisan lettuce, heirloom cherry  
tomatoes, carrot, cucumber, lavosh cracker  
crumbles

COBB 16 LG • 11 SM GF  
roasted chicken, applewood bacon, heirloom  
cherry tomatoes, roasted corn, avocado,  
cucumber, carrot, hard boiled egg, romaine  
lettuce

RUM SALMON 18 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, tooo 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

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

AMSTERDAM BURGER\* 16  
AVAILABLE VEGETARIAN WITH IMPOSSIBLE BURGER  
ADD FRIED EGG \$1.50

cheddar, applewood bacon,  
caramelized onions, Ralf's 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

COCA-COLA BRAISED SHORT RIB 17  
pimento cheese grits, sunny side up  
egg, bacon crumble, toast

SHRIMP & GRITS 20  
Gulf shrimp, Hickory Grove Farms  
yellow grits, tasso cream sauce

FRIED CHICKEN & WAFFLE BISCUIT 14  
hot honey butter, applewood bacon,  
brunch potatoes

STEAK & EGGS\* 25  
12 oz ribeye, brunch 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

