



DRINK SPECIALS

BRUNCH
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, Conecuh,
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, chimmichurri

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.