



DRINK SPECIALS

MIMOSA 3
HOUSE BLOODY MARY 5
BRUNCH 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 17
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
soft scrambled egg, avocado, ricotta, Mediterranean chili

BISCUITS & JAM 6
ADD CONECUH GRAVY \$4
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
7 CUP • 10 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, maple mustard glaze, 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 BISCUITS & GRAVY 15
buttermilk biscuit, Conecuh gravy, applewood bacon, hot honey

STEAK & EGGS* 25
12 oz ribeye, brunch potatoes, two sunny side up eggs, chimmichurri

OMELET 16
three fresh farms eggs, Conecuh sausage, bacon, onions, peppers, cheddar, brunch potatoes, sourdough toast

SOUTHERN BENEDICT 16
cornbread biscuit, glazed bacon, poached eggs, pot roast 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.