



**B R U N C H**

MIMOSA 4  
HOUSE BLOODY MARY 6  
AMSTERDAM BLOODY MARY 8  
BOTTLE OF CHAMPAGNE WITH  
CARAFE OF OJ 18

## DRINK SPECIALS

BRUNCH PUNCH 8  
Old Forester, Cointreau,  
tropical punch, pineapple, lemon, orange  
IRISH COFFEE 10  
Mama Mocha's brass knuckle coffee,  
Jameson, brown sugar, whipped cream

## APPETIZERS

FRIED BRUSSELS 15  
honey-whipped ricotta, lardons,  
balsamic reduction, EVOO  
HUMMUS 13  
black-eyed pea hummus, za'atar spice,  
tri-colored carrots, EVOO, warm pita

BURRATA 17  
peach, corn, heirloom cherry tomato,  
arugula, basil pesto, focaccia

LOBSTER EGG ROLLS 18  
lobster chunks, smoked gouda,  
zucchini, carrot, sriracha,  
orange-horseradish marmalade

PIMENTO CHEESE 13  
Wickle's pickles, Conecuh,  
Alabama fire crackers

BISCUITS & JAM 6  
ADD CONECUH GRAVY \$4  
2 fresh baked biscuits,  
Hornsby Farms jam

## SOUPS & SALADS

ADD TO ANY SALAD: CHICKEN 6 • SHRIMP 8 • SALMON 8 • STEAK 8

BAJA CHICKEN ENCHILADA  
7 CUP • 10 BOWL

TOMATO BISQUE  
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  
Ralf's artisan lettuce, heirloom cherry  
tomatoes, carrot, cucumber,  
lavosh cracker crumbles

COBB 17 LG • 12 SM GF  
roasted chicken, applewood bacon, heirloom  
cherry tomatoes, roasted corn, avocado,  
cucumber, carrot, hard boiled egg,  
romaine lettuce

RUM SALMON 19 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  
• VINAIGRETTES •  
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, FRENCH FRIES, HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 14  
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, hot honey,  
brunch potatoes

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

AMSTERDAM BURGER\* 17  
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 14  
seasonal berries, powdered sugar,  
bacon, maple syrup, whipped butter

BRISKET BREAKFAST BOWL 18  
brunch potatoes, grits,  
scrambled eggs, chipotle queso, scallions

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

FRIED CHICKEN BISCUITS & GRAVY 16  
buttermilk biscuit, Conecuh gravy,  
applewood bacon, hot honey

RATATOUILLE FRITTATA 17  
squash, zucchini, bell peppers, red onion,  
parmesan, basil pesto, served with bacon &  
brunch potatoes

OMELET 17  
three fresh farms eggs, Conecuh  
sausage, bacon, onions, peppers,  
cheddar, brunch potatoes,  
sourdough toast

STEAK & EGGS\* 26  
12 oz ribeye, brunch potatoes,  
two sunny side up eggs, chimichurri

\$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.

