



LUNCH

BURRATA 17

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

FRIED BRUSSELS 15

honey-whipped ricotta, lardons, balsamic reduction, EVOO

FRIED GREEN TOMATOES 18

West Indies crab salad, Crystal remoulade, scallions

APPETIZERS

PIMENTO CHEESE 13

Wickle's pickles, Conecuh, Alabama fire crackers

HUMMUS 13

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

CALAMARI 16

lightly breaded, flash fried, red pepper coulis

LOBSTER EGG ROLLS 18

lobster chunks, smoked gouda, zucchini, carrot, sriracha, orange-horseradish marmalade

SPINACH & ARTICHOKE DIP 13

ADD 4 OZ HOUSEMADE SALSA FOR \$2

baby spinach, roasted artichokes, Monterey jack and parmesan cheese, corn tortilla chips

SOUPS & SALADS

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

SOUP & SALAD 11

CHOICE OF SOUP & A SMALL HOUSE OR CAESAR SALAD

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 CAESAR 11 LG • 8 SM

Ralf's artisan greens, bramble jam candied pecans, blueberries, house bacon lardons, blackberry goat cheese, mint-honey vinaigrette

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, rooo 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: FRENCH FRIES, ASPARAGUS, HOUSE OR CAESAR SALAD OR CUP OF SOUP

FRIED CHICKEN CAESAR 16

romaine, bacon, parmesan, Caesar, ciabatta

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

PEPPER JACK CHICKEN 14

seasoned chicken, applewood bacon, pepper jack, roasted red pepper aioli, Gambino's French bread

AMSTERDAM TURKEY WRAP 14

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

CRAB CAKE & AVOCADO 16

jumbo lump crab cake, avocado, creole remoulade, mango pico de gallo, toasted croissant

STEAK SANDWICH 16

shaved ribeye, dijonnaise, provolone, caramelized shallots, arugula, Gambino's French bread

LUNCH ENTREES

GRILLED SALMON 24

preserved lemon orzo, spinach, artichokes, cherry tomato, honey whipped feta, dill

CHICKEN FARFALLE PASTA 18

grilled chicken, tomato sauce, yellow squash, zucchini, bell peppers, red onion, parmesan, pesto

SHRIMP & GRITS 20 GF

Gulf shrimp, Hickory Grove Farms yellow grits, tasso cream sauce

FISH & CHIPS 17

Fairhope Amber battered cod, fries, Crystal tartar sauce, lemon

GRILLED MAHI MAHI BOWL 21

cauliflower "rice", chimichurri, heirloom tomato-charred corn salad, avocado, green goddess dressing

STEAK FRITES* 28

ADD FRIED EGG \$1.50

12 oz ribeye, parmesan fries, chimichurri, heirloom tomato-charred corn salad

\$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.

