



BRUNCH

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

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

DRINK SPECIALS

APPETIZERS

CREOLE CRAB & SHRIMP DIP 17
corn, scallions, bell peppers, onion,
Trappey's hot sauce mornay, voodoo ranch
tortilla chips

FRIED GREEN TOMATOES 18
West Indies crab salad,
Crystal remoulade, scallions

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

FRIED BRUSSELS 15
honey-whipped ricotta,
bacon lardons, balsamic reduction, EVOO

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

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

HUMMUS 13
black-eyed pea hummus, za'atar spice,
tri-colored carrots, EVOO, warm pita

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 14 LG • 11 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 18 LG • 13 SM GF
roasted chicken, applewood bacon, heirloom
cherry tomatoes, roasted corn, avocado,
cucumber, carrot, hard boiled egg,
romaine lettuce

RUM SALMON 20 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, 1000 Island
• VINAIGRETTES •
sweet rum, balsamic, Italian, mint-honey

SANDWICHES

SERVED WITH A PICKLE & CHOICE OF HOUSE-MADE SWEET POTATO CHIPS OR HOUSE FRIED CHIPS
SUBSTITUTE \$2: GRITS, BRUNCH POTATOES, FRENCH FRIES, HOUSE SALAD, CAESAR SALAD OR CUP OF SOUP

AMSTERDAM TURKEY WRAP 15
turkey breast, Swiss, cream cheese, lettuce,
softened lavosh cracker, honey mustard and/or
tzatziki sauce on the side

ASIAGO BREAKFAST BAGEL 13
apple-wood smoked bacon,
scrambled eggs, cheddar,
tomato-onion jam

CRAB CAKE & AVOCADO 17
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 ENTRÉES

PEACH COBBLER
BUTTERMILK PANCAKES 15
pecan streusel crumble, powdered sugar,
bacon, almond-maple syrup

AMSTERDAM BREAKFAST PLATE 17
scrambled eggs, hot honey-Conecuh sausage,
cornbread, brunch potatoes, honey butter

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

EGG WHITE OMELET 17
spinach, bell peppers,
feta, sun-dried tomato pesto, fruit cup

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

STEAK & EGG* 31
8 oz filet, sunny side up egg, green
goddess hollandaise, brunch potatoes

BRIOCHE FRENCH TOAST 15
seasonal berries, bacon, whipped cream,
house syrup

\$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.