



## BRUNCH

- 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

- CREOLE CRAB & SHRIMP DIP 18  
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 7  
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,  
raspberry-walnut

## SANDWICHES

SERVED WITH A PICKLE & CHOICE OF 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 15  
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\* 18  
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

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

- EGG WHITE OMELET 17  
spinach, bell peppers,  
feta, chimichurri, fruit cup

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

- 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

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

\$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.