



B R U N C H

- MIMOSA 5
HOUSE BLOODY MARY 7
AMSTERDAM BLOODY MARY 9
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 9 • 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 16
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 18
jumbo lump crab cake, avocado, creole
remoulade, mango pico de gallo,
toasted croissant

- AMSTERDAM BURGER* 19
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
FRIED CHICKEN BISCUITS & GRAVY 16
buttermilk biscuit, Conecuh gravy,
applewood bacon

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

- EGG WHITE OMELET 18
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 18
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.