

Appetizers

Thai Spicy Duck Flatbread 10

roasted red peppers, local goat cheese, crushed peanuts, spicy kung pao sauce, micro cilantro, fresh lime

"30-A" Colossal Blue Crab Dip 10

grilled sweet corn, poblano peppers, blue corn chips, margarita salt, tequila guacamole

Calamari-Sage "Fritto Misto" 9

wild caught calamari, spicy red pepper coulis, grilled lemon

Fresh Jumbo Gulf Crab Claws mkt

½ lb oakview farms cornmeal fried, "bloody mary" cocktail sauce, creole-style remoulade

Local Fried Green Tomatoes 11

colossal blue crab salad, sweet corn, local grape tomatoes, tender mache greens, mango-chili vinaigrette

Shrimp & Grits "Savannah" 9

blackened jumbo gulf shrimp, oakview farms deep-fried

Pizzas

*11:00am to 3:00pm

Veronese 10

prosciutto di parma, crimini mushrooms, red peppers, provolone, garlic-olive oil, arugula, belle chevre goat cheese

Rustica 10

pepperoni, fennel sausage, crispy pancetta, san marzano marinara, melted mozzarella

Pesto Basilico 10

grilled chicken, toasted pecan-basil pesto, crumbled feta, spinach, provolone

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

Soups & Salads

Harman Family Strawberry Walnut Salad 9

applewood smoked bacon, bleu cheese crumbles, organic baby spinach, sherry-honey vinaigrette

Rum Salmon Salad 9

grilled atlantic salmon, organic mesclun greens, diced mango, spiced pecans, sweet rum vinaigrette

Local Romaine "Cobb Salad" 9

chopped chicken, smoked bacon, avocado, roma tomato, ledbetter acres farm egg, bleu cheese, red wine vinaigrette

Amsterdam House 3 sm/8 lg

organic spring mixed lettuce, king's cherry tomatoes, julienne carrots, cucumber, lahvosh cracker bread

Local Caesar Salad 8

oakview farms romaine, caesar dressing, garlic-cROUTONS, shaved parmesan (add shrimp 5 salmon 4 chicken 3)

New Orleans Seafood Chowder cup 6/bowl 9

blue crab, grouper, snapper, jumbo shrimp, andouille sausage, trinity, potatoes, saltine crackers

Lunch Specials

*11:00am to 3:00pm

Daily Seasonal Features

entrees prepared to highlight the best seasonal ingredients our local farmers have to offer along with our chefs garden vegetables-ask server for details

Pizza Lunch Special 11.50

selection of any hand crafted pizza with a choice of small amsterdam house or caesar salad

Lunch Entrees

*available all day

"Randle Farms" Local Spring Lamb Burger 12

roasted red peppers, bulger creek farms goat cheese, heirloom tomato, wild arugula, tzatziki sauce

Texas Cowboy Burger 11

spicy jalapeno aioli, pepperjack cheese, applewood smoked bacon, fried onions, sweet onion roll

Crab Cake & Avocado 9

voted as top 100 dishes in Alabama.

lump crab cake, toasted croissant, ripe avocado, homemade remoulade, fresh mango-pico de gallo

Black & Bleu Rib-eye Steak 10

blackened rib-eye, melted bleu cheese, horseradish crème fraiche, toasted hoagie roll

Strube Ranch "Kobe" Beef Burger 13

better than prime, sharp cheddar, black pepper-maple-bacon, red wine ketchup, red onion, lettuce, tomato

Pepperjack Grilled Chicken 9

toasted ciabatta, pepperjack cheese, applewood smoked bacon, roasted red pepper mayonnaise

Amsterdam Turkey Wrap 8

Amsterdam Café's signature sandwich: smoked turkey breast, monterey jack, cream cheese, lettuce, softened lahvosh cracker bread

"Ledbetter Acres" Roasted Chicken Salad 8

Dinner Entrees

*available after 5:00pm

Crispy Sea Bass with Tarragon-Peach Chutney 26

deep fried blue crab-spring onion risotto, local tomato-spinach salad, crumbled *bellé chevre*, tiny basil

Grass Fed Beef Tenderloin 29

roasted garlic whipped potatoes, sautéed broccolini, pinot noir-peppercorn sauce, crumbled bleu cheese

Pan Roasted U-10 Diver Scallops 23

bacon braised brussels leaves, sweet potato gnocchi, fennel-orange pesto, red pepper butter, micro cilantro

Orange Grilled Gulf Red Snapper 25

local sweet corn-zucchini risotto, cucumber concassée, wild rocket, san marzano tomato coulis

Tuscan Grilled Ribeye 28

garlic-fennel homefries, sautéed spinach & criminis, balsamic gastrique, rosemary gremolata

Dill Rubbed Tasmanian King Salmon 23

smoked bacon, artichokes, asparagus, marbled fingerling-potatoes, yellow bell pepper gastrique

Blue Crab & Maine Lobster Pasta 22

angel hair, organic spinach, grape tomatoes, garlic, bulger creek farms feta, tomato-basil beurre blanc

15 Spice Maple Leaf Farms Duck Breasts 24

belle chevre goat cheese risotto, haricots verts, crispy shallots, ancho chili-honey glaze



executive chef: David Bancroft

www.AmsterdamCafeAuburn.com



