

334-826-8181

410 S. Gay St. Auburn, AL 36830

www.amsterdamcafeauburn.com

Appetizers

Harman Family Farm Stuffed Tomato 9.28

Bulger Creek feta cheese, ground lamb, Oakview Farms wildflower honey, pancetta lardons, basil

Fried Green Tomatoes 9.48

blue crab-bell pepper salad, spicy remoulade, micro greens

Fried Calamari 9.28

fresh tubes & tentacles, spicy red pepper coulis, lemon zest

Santiago Salsa 8.28

pinto beans, black beans, navy beans, pico de gallo, pickled jalapeño, cheddar-monterey jack blend, tortilla chips

Shrimp & Grits 9.28

paprika grilled gulf shrimp, Oakview Farms grits, Bulger Creek Farms smoked goat cheddar, orange beurre blanc

Gulf Blue Crab Dip 10.88

served chilled, sweet corn, red & green bell pepper, tomato, cilantro, lime, blue corn chips

Lobster Egg Rolls 11.48

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

Hummus Trio 10.88

medley of roasted red pepper, garlic-oregano & black bean hummus; served with pita bread, kalamata & green olives, carrots, grape tomatoes, pepperoncini, extra virgin olive oil

Pizzas

Available from 11:00am to 3:00pm

Carne Mixto 11.88

pepperoni, Italian sausage, pancetta, prosciutto, san marzano marinara, melted mozzarella

Florentine 11.28*

spinach, artichokes, provolone, mozzarella, parmesan, roasted garlic purée, extra virgin olive oil

Island BBQ 11.28

mango BBQ sauce, roasted pork, applewood smoked bacon, smoked gouda, red onion, scallions, monterey jack-cheddar

Pesto 11.48

homemade basil pesto, chicken, provolone, arugula, pine nuts, balsamic vinaigrette

Soups & Salads

Spanish Bibb Salad 11.48

peppered steak, pickled orange peppers, bleu cheese crumbles, sherry glazed onion, gazpacho vinaigrette

Rum Salmon Salad 10.48

5 oz. grilled Atlantic salmon, organic mesclun greens, diced mango, spiced pecans, sweet rum vinaigrette

Mr. Joe's Romaine Cobb Salad 9.28

chopped chicken, bacon, avocado, tomato, feta cheese, Ledbetter Acres farm egg, roasted shallot vinaigrette

Caesar Salad 8.28

green romaine, caesar dressing, parmesan, Sister Schubert croutons (*add salmon \$5.28, shrimp \$4.28, chicken \$3.28*)

Amsterdam House Salad 3.28 sm/8.28 lg

organic spring mixed lettuce, cherry tomatoes, julienne carrots, cucumbers, Lahvosh cracker bread

Gulf Shrimp Creole Stew cup 5.88/bowl 8.88

tomatoes, onions, bell peppers, olives, andouille sausage, pork belly, scallions, tomato broth

Baja Chicken Enchilada Soup cup 5.28/bowl 8.28

sweet corn, black beans, shredded chicken, crispy tortilla chips, monterey jack & cheddar

Salad Accompaniments:

caesar, gorgonzola dressing, honey mustard, ranch, balsamic vinaigrette, roasted shallot vinaigrette, raspberry vinaigrette, gazpacho vinaigrette, olive oil and red wine vinegar, rum vinaigrette

Lunch Specials

Available from 11:00am to 3:00pm

Daily Seasonal Features

These entrées are prepared to highlight the best seasonal ingredients that our local farmers have to offer. Ask server for details.

Pizza Lunch Special

Select any hand-crafted pizza and add a small house or caesar salad for \$1.48.

Soup & Salad Special

bowl of baja chicken enchilada & house or caesar salad **8.28**
bowl of creole stew & house or caesar salad **8.88**

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

Lunch Entrées

Available all day

Lunch entrées are served with a pickle and choice of kettle chips or house-made sweet potato chips.

Substitute french fries, house salad, caesar salad, or cup of baja for 1.48, or creole stew for \$1.88.

Herb Infused Lamb Burger 12.28

Belle Chevre & cucumber tzatziki, roasted red pepper, grilled tomato, marinated arugula & red onion, kaiser bun

Texas Burger 11.88

spicy jalapeño mayo, pepperjack cheese, applewood smoked bacon, fried onions, sweet onion roll

Black & Bleu Steak Sandwich 10.48

blackened 7oz. rib-eye, melted bleu cheese, horseradish crème fraîche, toasted hoagie roll

Amsterdam Burger 11.88

sharp cheddar, applewood smoked bacon, red onion, sun-dried tomato ketchup, sesame seed bun

Crab Cake & Avocado Sandwich 10.28

voted as one of Alabama's top 100 dishes:
lump crab cake, toasted croissant, avocado, creole remoulade, mango pico de gallo

Pepperjack Grilled Chicken Sandwich 9.28

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

Jerk Smoked BBQ Chicken Sandwich 9.28

Ledbetter Acres whole roasted chicken, fried onions, mango BBQ sauce, pickles, sesame seed bun

Amsterdam Turkey Wrap 8.88

smoked turkey breast, Swiss cheese, cream cheese, lettuce, softened Lahvosh cracker bread

Fried Green Tomato BLT

only available from 11 a.m. to 3 p.m.

(farm fried egg 8.28 or grilled salmon 12.28)

green leaf lettuce, applewood smoked bacon, red tomato, basil aioli, Reba's baked wheat bread

Our chef focuses on farm fresh, local and seasonal ingredients. Therefore, our menu is subject to limited availability.

Dinner Entrées

Available after 5:00 p.m.

Black Tea Smoked Maple Leaf Farm Duck Breast 24.48

lavender infused stone mill grits, grilled asparagus, blackberry demi-glace, fried shallots

Seared U-10 Diver Scallops 23.48

manchego mac & cheese, smoked tomato jam, sautéed kale & chard medley

Sesame Crusted Yellowfin Tuna 23.48

farm egg-fried white rice, caramelized baby bok choy, mushroom-ginger sauce, scallions

Mustard Grilled Norwegian Salmon 22.28

warm bacon & fingerling potato salad, garlic sautéed broccolini, dill-cucumber beurre blanc

Grilled Churrasco Ribeye 29.48

toasted cumin sweet potato gnocchi, sautéed pickled asparagus, chimichurri sauce, garlic confit

Grass Fed Beef Tenderloin 30.88

shiitake mushroom risotto, sautéed baby rainbow carrots, tempranillo demi-glace

Blue Crab & Maine Lobster Pasta 23.88/17.28*

linguine pasta, black tiger shrimp, baby spinach, goat's milk feta, lemon-basil beurre blanc

Gulf Red Snapper 26.28

crawfish dirty rice, marinated fried artichokes, butter poached tomatoes, roasted red pepper beurre blanc

Roasted Pork Shoulder 21.28

mashed yukon gold potato & plantains, cumin dusted haricots verts, pinto bean salad, pork jus

Chicken Panned 18.28

mashed yukon gold potato & plantains, sautéed broccolini, lemon-basil beurre blanc, grape tomatoes

**vegetarian*

Gluten free dishes are available upon request.

All fish types are available simply grilled or pan-seared with mashed yukon gold potatoes & plantains, haricots verts and orange beurre blanc for market price.

Gratuity may be added to parties of six or more.

Split entrees \$4.28, entrée side substitutions \$2.28 each.

Executive Chef: **IVÁN MEDINA**