

THE AMSTERDAM

AFTERNOON

Charcuterie & Cheese

Duck & Pork Pâté 8

Most Righteous, Green Peppercorn

House Smoked Ham 8

Pickled Mustard Seeds

Foie Gras Torchon 12

Hazelnut, Brioche

Cacciatorini al Diavolo 8

Pork, Chili Flakes

Smoked Arctic Char Rillettes 8

Crème Fraîche, Mustard

Chicken Liver Mousse 8

Red Onion Compote

FOR THE TABLE

House Charcuterie Board 34

Pickles, Mustard

Onion Compote

Charcuterie & Cheese Assortment 29

Special Selection

Curated by Chef Alex

Local Cheese Selection 24

Seasonal Fruit Compote

Honeycomb, Candied Nuts

To Start

Red Lettuce Salad 10

Sherry Vinaigrette, Croutons, Pickled Red Onions

Greek Salad 14

Feta, Olives, Heirloom Tomatoes, Tahini

Blistered Shishito Peppers 12

Tsuyu Dipping Sauce, Sesame

Chilled Watermelon Gazpacho 10

Tomato, Basil, Croutons

Sheep's Milk Ricotta 14

Duck Prosciutto, Honeycomb, Thyme, Bread

Burrata 16

Basil Pesto, Grilled Plums, Oro Balsamic

Kitchen Specialties

All Served with Choice of Fries or Salad

Grilled Cheese Sandwich 12

Brioche, Cheddar, *Add House Smoked Ham +2*

Eggplant Toast 12

Multigrain Gluten Free Bread, Tomato, Basil

Chicken Salad Sandwich 13

Baguette, Cheddar, Lettuce, Tomato

B.L.T. 14

Aioli, Baguette, Baby Gem

Smoked Salmon Sandwich 15

Wheat Toast, Dill Cream, Everything Spice

Chicken Wings & Fries 14

Honey Sriracha Glaze, Blue Cheese

Country Pâté Sandwich 14

Baguette, Dijon Mustard, Pickles

Fried Chicken Sandwich 14

Pickles, Honey Sriracha, Fries

The Amsterdam Burger 19

Tomato, Cheddar, Fries, *add Bacon +3*