

THE AMSTERDAM

Charcuterie & Cheese

Duck & Pork Pâté 8

Most Righteous, Green Peppercorn

House Smoked Ham 8

Pickled Mustard Seeds

Foie Torchon 12

Hazelnut, Brioche

Cacciatorini al Diavolo 8

Pork, Red Wine, 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

Winter Salad 16

Radicchio, Endive, Bayley Hazen, Walnuts, Citrus

Wild Mushrooms 15

Poached Egg, Chives, Grilled Baguette

House Smoked Salmon 15

Potato Rösti, Dill Crème Fraiche

Beef Tartare 16

Anchovy Aioli, Capers, Cornichons, Grilled Bread

Chicken Wings 13

Sriracha Honey Glaze, Blue Cheese

Kitchen Specialties

The Amsterdam Burger 19

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

Arctic Char 29

Parsnip Purée, Root Vegetables, Thyme Jus

Duck Confit Cassoulet 34

White Bean Stew, Bacon, Garlic Sausage

Braised Wagyu Beef Short Ribs 33

Potato Gnocchi, Mushrooms, Red Wine, Parmesan

NY Strip Steak 39

French Fries, Garlic Aioli

Prix Fixe Menu

2 COURSES \$30 – 3 COURSES \$35

Roasted Butternut Squash Soup

Brioche Croutons, Sage, Garam Masala

Red Lettuce Salad

Sherry Vinaigrette, Croutons, Pickled Red Onions

Sheep's Milk Ricotta

Duck Prosciutto, Honeycomb, Thyme, Bread



Risotto

Arugula Pesto, Chives, Parmesan

P.E.I. Mussels

Chorizo, Tomato, Garlic, White Wine, Grilled Bread

Roasted Half-Chicken

Potato Gratin, Brussels Sprouts, Bacon, Garlic Jus



Warm Chocolate Chip Cookie

Vanilla Ice Cream

Chocolate Pot de Crème

Maple-Cream Cheese Frosting, Pecans

Sides

Brussels Sprouts, Bacon, Caramelized Onions 8

Potato Gratin, Garlic, Thyme 8

Roasted Mushrooms, Shallots, Garlic, Parsley 8

French Fries, Garlic Aioli 8

THE AMSTERDAM

Cheese Selection

7

Fresco

Pasteurized Cow's Milk,
McGrath Cheese Co., NY

Stella Vallis

Raw Cow's Milk,
Chaseholm Farm, NY

Victoria

Pasteurized Cow's Milk,
McGrath Cheese Co., NY

Bayley Hazen Blue

Raw Cow's Milk,
Jasper Hill Farm, VT

Crane Moutain

Pasteurized Goat's Milk,
Nettle Meadow Farm, NY

Local Cheese Selection 24

Seasonal Fruit Compote, Honeycomb, Candied Nuts

Desserts

8

Warm Chocolate Chip Cookie

Vanilla Ice Cream

Chocolate Coulant

Candied Nuts, Hazelnut Ice Cream

Chocolate Pot de Crème

Maple-Cream Cheese Frosting, Pecans

Honeycrisp Apple Crumble

Salted Caramel Ice Cream

Gelato & Sorbet 6

Seasonal Flavors by Artigiani del Gelato

