

BRUNCH

THE
CONTINENTAL
AT
FORD HOUSE

BREAKFAST FAVORITES

Fruit and Yogurt v | \$8

Housemade granola, Greek yogurt, local honey, fresh berries

Chocolate French Toast \$12

Grated white chocolate, candied bacon, mixed berry cup

Eggs Choron \$15

Poached egg, Canadian bacon, English muffin, grilled asparagus, choron sauce

Housemade Popovers v | \$6

Basket of four with honey butter

Bagel & Lox \$14

Salmon, pickled red onions, capers, blistered grape tomatoes, goat cheese coins, shredded boiled egg, fresh baked bagel

Strata Madame v | \$14

Potato garden vegetable cake, poached egg, Mornay sauce, jicama mango slaw

Customized Omelets \$14

Farm fresh eggs or whites, with your selection of any four of the following:

Bacon
Smoked turkey

Spinach
Mushrooms
Tomato

Red bell pepper
Green bell pepper
Swiss cheese

Mozzarella cheese
Sharp cheddar cheese

Served with roasted potatoes and a housemade popover

SOUPS & SALADS

Served with housemade popover and honey butter

Soup Du Jour GF, V | \$7

Ask your server about today's selection.

Seasonal Soup \$7

Sweet caramelized onion soup, smoked applewood cheddar, brioche crouton

Summer Berry Salad GF, DF, VG | \$12

Kale, iceberg, avocado, fresh berries, red and gold beets, candied walnuts, red wine gastrique.

Enhance with chicken \$6 or salmon \$8*

Basket of Hand Cut French Fries v | \$5

Sea salt, black pepper, malt vinegar

Maurice Salad GF | \$14

Iceberg, smoked ham, turkey, Swiss cheese, hard boiled egg, jumbo green olives, sweet pickle relish, classic Maurice dressing

Warm Goat Cheese Salad GF, V | \$14

Spinach, arugula, baked goat cheese, sun-dried cherries, caramelized onions, pistachios, cherry balsamic dressing.

Enhance with chicken \$6 or salmon \$8*

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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SANDWICHES

Monte Cristo Sandwich \$14

Thick cut cinnamon swirl French toast, ham, Swiss, powdered sugar, berry coulis, fresh fruit

P. L. T. \$14

Prosciutto, avocado, whipped brie, Roma tomatoes, fig preserves, frisée lettuce, toasted housemade sourdough bread, fresh fruit

Baked Caprese Sandwich \$12

Roma tomatoes, mozzarella, fresh basil, sun dried tomato pesto, housemade ciabatta bread, petite frisée salad

The Continental Burger* \$15

1/3lb Great Mark Western Beef, sautéed Michigan mushrooms, smoked Gouda, red pepper aioli, fresh baked black sesame bun, housemade kettle chips

MIDDAY FEATURES

Sweet Potato Skillet \$14

Handmade maple chicken sausage, housemade popover

Spring Vegetable Chicken Pot Pie \$14

Leeks, peas, carrots, velouté sauce, buttery puff pastry

Three Cheese Quiche v | \$12

Swiss, mozzarella, sharp cheddar, caramelized onions, Sonoma side salad

SWEET FINISHES

Raspberry Peach Cobbler v | \$8

Served warm, white chocolate raspberry gelato

Vanilla Bean Crème Brûlée GF, V | \$8

With seasonal berries

Tiramisu v | \$8

Espresso drenched sponge cake, mascarpone, cocoa dust

Seasonal Butter Cake v | \$8

Warm custard soaked sponge cake, vanilla ice cream, Sanders hot fudge

Cheesecake v | \$8

Cognac macerated fruit confit, basil leaf

Gelato & Sorbet Selections GF, DF, VG | \$7

Ask your server for today's selections.

BEVERAGES

Built & Brewed in Detroit Coffee \$3

City Blend or Unleaded

Cappuccino or Latte \$6

Soda Pop, Lemonade, Iced Tea \$3

Pot of Tea Forte \$5

Ask your server for today's selections.

S.Pellegrino 500ml \$4

Espresso \$4

Acqua Panna 500ml \$4

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