

SUNDAY BRUNCH

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Bagel & Lox \$14

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

Burrata and Tomatoes v | \$15

Lime basil vinaigrette, white truffle oil, assorted flatbreads

Crab Cakes DF | \$13

Pickled red onion, fried lemon accented kale, whole-grain dijon mustard aioli

Seared Ahi Tuna DF | \$20

Pickled ginger, tangy slaw, chipotle aioli, wonton chips, watermelon lime cilantro salad, Persian cucumber roules

Housemade Popovers v | \$6

Basket of four with honey butter

SUNDAY FEATURES

Bananas Foster French Toast v | \$15

Custard dipped cinnamon swirl bread, flambéed bananas, whipped cream

Customized Omelets \$14

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

Bacon	Mushrooms
Smoked turkey	Tomato
Red bell pepper	Swiss cheese
Green bell pepper	Mozzarella cheese
Spinach	Sharp cheddar cheese

Served with roasted potatoes and a housemade popover

LIGHTER SIDE

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

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

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*

Palm Heart Salad GF, V | \$12

Kale, artisan live lettuce, avocado, hearts of palm, blistered cherry tomatoes, crispy quinoa, red onion, yellow pepper, pomegranate vinaigrette

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

House Salad \$11

Romaine, Parmesan, blistered tomatoes, garlic and Reggiano dressing, seasoned chips

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

Baked Caprese Sandwich v | \$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

Crab Melt \$13

Crab cake, Swiss, arugula, tomato, tartar sauce, toasted dill poppy roll, petite frisée salad with slivered almonds

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.

SPECIALTIES

Lobster Alfredo \$16

Seasoned crumb topping

Spring Vegetable Chicken Pot Pie \$14

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

Lemon Garlic Grilled Lamb Chops GF, DF | \$20

Steamed vegetables, roasted fingerling potatoes

**The Continental was named
after the Lincoln Continental**

Under Edsel Ford's leadership, the elegant Lincoln Continental elevated the Lincoln brand as an alternative to American luxury vehicles. Edsel designed the Continental with E.T. "Bob" Gregorie in order to create a worldly, classic automobile.

BEVERAGES

Built & Brewed in Detroit Coffee \$3

City Blend or Unleaded

Pot of Tea Forte \$5

Ask your server for today's selections.

Espresso \$4

Cappuccino or Latte \$6

Soda Pop, Lemonade, Iced Tea \$3

S.Pellegrino 500ml \$4

Acqua Panna 500ml \$4

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