

LUNCH

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

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

Smoked Great Lakes Trout Pate \$9
Assorted flatbreads, crostini

Charcuterie \$18
Camembert, mango and ginger white Stilton, sharp cheddar, salami, prosciutto, dried fruit and nuts, fig preserves, house bread, assorted flatbreads

SANDWICHES

Monte Cristo Sandwich \$14
Thick cut cinnamon swirl French toast, ham, Swiss, powdered sugar, berry coulis, fresh fruit

Three Cheese Short Rib Bao Bun \$14
Braised short rib, caramelized onion, Gruyere, sharp white cheddar, fontina, red wine gastrique, housemade sesame kettle chips

Black Bean Burger v | \$12
Arugula, pico de gallo, chipotle cilantro sour cream, guacamole, toasted sesame seed bun, housemade kettle chips

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

Triple Layer \$12
Cajun grilled chicken, roasted red pepper, bacon, arugula, egg salad, brioche bread, housemade kettle chips

SPECIALTIES

Pasta Ribbons with Italian Croquettes \$12
Parmigiana Reggiano

Lobster Alfredo \$16
Seasoned crumb topping

Tarragon & Egg Dipped Perch \$16
Buttermilk smashed potatoes, garlic wilted spinach

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

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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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

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*

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

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

Maurice Salad GF | \$14

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

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*

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.

Cappuccino or Latte \$6

Soda Pop, Lemonade, Iced Tea \$3

S.Pellegrino 500ml \$4

Acqua Panna 500ml \$4

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