

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 | \$18

Jicama slaw, remoulade sauce

Seared Ahi Tuna Nicoise DF, GF | \$20

Haricot verts, roasted redskins, watermelon radish, kalamata olives, white beans, lemon vinaigrette, arugula

Hand Cut French Fries v | \$5

Sea salt, black pepper, malt vinegar

Housemade Popovers v | \$6

Basket of four with cinnamon butter

SANDWICHES

Monte Cristo Sandwich \$14

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

Baked Caprese Sandwich v | \$14

Roma tomatoes, mozzarella, fresh basil, sun dried tomato, kettle chips

The Continental Burger* \$15

Creekstone Farms Beef, applewood cheddar, mustard aioli, lettuce, tomato, bacon, onion straws, brioche bun, kettle chips

Tuscan Chicken Wrap \$18

Ciabatta wrap, grilled chicken, heirloom tomato, spring mix, sundried tomato pesto, cream cheese, kettle chips

LIGHTER SIDE

Served with housemade popover and cinnamon butter

Seasonal Soup Du Jour GF, V | \$8

Ask your server about today's selection.

Sweet Caramelized Onion Soup \$8

Smoked applewood cheddar, brioche crouton

Harvest Salad DF, GF, VG | \$12

Kale, iceberg, dried cranberries, roasted squash, Maytag blue cheese, candied walnuts, granny smith apples, apple butter vinaigrette

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

Maurice Salad GF | \$16

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

Kale and Warm Goat Cheese Salad GF, V | \$16

Spinach, artisan lettuce, red apples, baked goat cheese, pecans, red onions, toasted pumpkin seeds, pumpkin maple 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*

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.

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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SPECIALTIES

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

Roasted sweet potatoes, sprouts, turnips, parsnips

Lobster Alfredo \$26

Fettuccine, Parmesan, mozzarella, provolone

Spring Vegetable Chicken Pot Pie \$14

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

Asian Style Breaded Tofu DF, GF, VG | \$18

Garlic, soy, ginger, green onion, sesame, cilantro lime basmati rice

SWEET FINISHES

Warm Apple and Pear Cobbler GF, V | \$8

Madagascar vanilla gelato

Vanilla Bean Crème Brûlée GF, V | \$8

Cherry and ginger compote

Tiramisu V | \$8

Espresso drenched sponge cake, mascarpone, cocoa dust

Seasonal Butter Cake V | \$8

Warm custard soaked sponge cake, salted caramel gelato, Sanders hot fudge

Tart Granny Smith Apple Cheesecake V | \$8

Vanilla cheesecake, walnuts, cinnamon, brown sugar

Bread Pudding V | \$8

Brioche, ginger, cinnamon, apricots, egg custard, bourbon crème anglaise, Madagascar vanilla gelato

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

Ask your server for today's selections.

SUNDAY FEATURES

Bananas Foster French Toast V | \$15

Custard dipped cinnamon swirl bread, flambéed bananas, whipped cream

Salmon Benedict \$18

Poached egg atop salmon cake, wilted spinach, dill hollandaise, lemon oil

Breakfast Strudel \$18

Phyllo with pork sausage, Boursin cheese, cheddar and green onion with soft scrambled egg, grilled asparagus

Customized Omelets \$14

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

Bacon

Smoked turkey

Red bell pepper

Green bell pepper

Spinach

Mushrooms

Tomato

Swiss cheese

Mozzarella cheese

Sharp cheddar cheese

Served with roasted potatoes and a housemade popover

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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