

LUNCH

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Burrata and Tomatoes v | \$15
Lime basil vinaigrette, white truffle oil, assorted flatbreads

Crab Cakes DF | \$18
Jicama slaw, remoulade sauce

Housemade Popovers v | \$6
Basket of four with cinnamon butter

Smoked Great Lakes Trout Pate \$14
Assorted flatbreads, crostini

Seared Ahi Tuna Niçoise DF, GF | \$20
Haricots verts, roasted redskins, watermelon radish, kalamata olives, white beans, lemon vinaigrette, arugula

Charcuterie \$18
Camembert, cranberry white Stilton, smoked applewood cheddar, salami, prosciutto, dried apricots, cherries, nuts, apricot preservers, house bread, assorted flatbreads

Hand Cut French Fries v | \$5
Sea salt, black pepper, malt vinegar

LIGHTER SIDE

Served with housemade popover and cinnamon butter

House Salad \$11
Romaine, Parmesan, blistered tomatoes, garlic and reggiano dressing, seasonal chips. *Enhance with chicken \$6 or salmon* \$8*

Harvest Salad GF, DF, 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

Seasonal Soup Du Jour GF, V | \$8
Ask your server about today's selection.

Sweet Caramelized Onion Soup \$8
Smoked applewood cheddar, brioche crouton

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*

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

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

Crab and Shrimp Grilled Cheese Melt \$20

Crab, shrimp, mascarpone, arugula, diced heirloom tomatoes, provolone, Country white bread, kettle chips

The Continental Burger* \$15

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

SPECIALTIES

Wild Mushroom Pappardelle v | \$18

Pappardelle pasta, wild mushroom cream sauce
Enhance with chicken \$6 or Salmon \$8*

Vegan Bolognese DF, VG | \$18

Plant based protein, carrots, celery, onion, tomato sauce, fettuccine

Asian Style Breaded Tofu GF, DF, 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

Tart Granny Smith Apple Cheesecake v | \$8

Vanilla cheesecake, walnuts, cinnamon, brown sugar

Black Bean Burger v | \$14

Arugula, roasted corn salad, chipotle sour cream, guacamole, toasted sesame seed bun, housemade zucchini fries

Grilled Cheese \$14

Brioche bread, sharp cheddar, Sartori Balsamic, muenster cheese, fig preserve, housemade zucchini fries, tomato aioli

Tuscan Chicken Wrap \$18

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

Spring Vegetable Chicken Pot Pie \$14

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

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

Roasted sweet potatoes, sprouts, turnips, parsnips

Lobster Alfredo \$26

Fettuccini pasta, Parmesan, mozzarella, provolone

Catch of the Day MP

Ask your server about today's selection

Seasonal Butter Cake v | \$8

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

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.