

LUNCH

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Housemade Popovers v | \$6

Basket of four with cinnamon butter

Hand Cut French Fries v | \$6

Sea salt, black pepper, malt vinegar

Hand Cut Zucchini Fries v | \$8

Housemade, tomato aioli

Sautéed Calamari DF, GF | \$15

Pan fried, mushrooms, leeks, lemon basil marinara sauce

Burrata and Tomatoes v | \$15

Lime basil vinaigrette, white truffle oil, assorted flatbreads

Crab Cakes DF | \$18

Tropical slaw, remoulade, arugula

Charcuterie \$18

Feta, brie, mango ginger white stilton, salami, prosciutto, capicola, watermelon, strawberry, blueberry, fig spread, olives

Caribbean Seared Ahi Tuna \$20

Tropical slaw, arugula, avocado, grilled tortillas, sriracha aioli

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

House Salad \$11

Romaine, parmesan, blistered tomatoes, garlic and reggiano dressing, seasoned croutons. *Enhance with chicken \$6 or salmon* \$8*

Spring Char-Grilled Vegetable Platter GF, V | \$16

Mushroom, asparagus, Roma tomatoes, red onion, avocado, mozzarella, arugula, citrus balsamic vinaigrette

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

Strawberry & Fried Goat Cheese Salad \$17

Watercress, arugula, spinach, red onion, avocado, cucumber, basil, strawberries, pecan crusted goat cheese balls, basil vinaigrette. *Enhance with chicken \$6 or salmon* \$8*

Maurice Salad GF | \$17

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

The Continental: A History of Elegance

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.



1962 Lincoln Continental Convertible

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** \$15
Thick cut cinnamon swirl French toast, ham, turkey, Swiss cheese, powdered sugar, berry coulis, fresh fruit
- The Continental Burger*** \$15
Creekstone Farms beef, applewood cheddar, mustard aioli, lettuce, tomato, bacon, onion straws, brioche bun, kettle chips
- Tropical Black Bean Burger** v | \$15
Watercress, arugula mix, pineapple relish, avocado lime crema, housemade zucchini fries
- Grilled Cheese** \$15
Brioche bread, sharp cheddar, Sartori Balsamic, muenster cheese, fig preserve, housemade zucchini fries
- “Banh Mi” Short Rib Sandwich** \$16
Pickled onion, cilantro, watercress, carrot and cucumber roasted aioli, kettle chips
- Grilled Chicken Melt** \$18
Ciabatta wrap, roasted red pepper, provolone, basil, lemon garlic aioli, kettle chips

SPECIALTIES

- Spring Vegetable Chicken Pot Pie** \$14
Leeks, peas, carrots, velouté sauce, buttery puff pastry
- Wild Mushroom Pappardelle** v | \$18
Pappardelle pasta, wild mushroom cream sauce
Enhance with chicken \$6 or Salmon \$8*
- Asian Style Breaded Tofu** GF, DF, VG | \$18
Garlic, soy, ginger, green onion, sesame, red pepper, haricot verts, cilantro lime basmati rice
- Short Rib Ragù** \$22
Pappardelle pasta, San Marzano tomato sauce, heavy cream, peas, parmesan
- Grilled Tarragon Garlic Lamb Chops** GF | \$22
Sautéed spinach, red pepper, potato parsnip puree, tarragon aioli, orange gremolata
- Lobster Alfredo** \$26
Fettuccini pasta, Parmesan



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