

SUNDAY BRUNCH

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Hand Cut French Fries v | \$5

Sea salt, black pepper, malt vinegar

Housemade Popovers v | \$6

Basket of four with cinnamon butter

Sweet Potato Fries v | \$8

Smoky maple cream dip

Grilled Peaches & Burrata GF | \$16

Grilled peaches, arugula, prosciutto, balsamic glaze, baby heirloom tomatoes, sea salt

Charcuterie \$18

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

Crab Cakes \$18

Pineapple relish, arugula, smoky mango lime coulis

Caribbean Seared Ahi Tuna \$20

Tropical slaw, arugula, avocado, grilled tortillas

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*

Summer 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, powdered sugar, berry coulis, fresh fruit

Tropical Black Bean Burger v | \$15
Watercress, arugula mix, pineapple relish, avocado lime crema, sweet potato fries

The Continental Burger* \$15
Creekstone Farms beef, applewood cheddar, mustard aioli, lettuce, tomato, bacon, onion straws, brioche bun, kettle chips

Grilled Chicken Melt \$18
Ciabatta bread, roasted red pepper, provolone, lemon garlic aioli, spring mix, kettle chips

SPECIALTIES

Summer Vegetable Chicken Pot Pie \$14
Leeks, peas, carrots, velouté sauce, buttery puff pastry

Grilled Tarragon Lamb Chops GF | \$20
Sautéed spinach, red pepper, parsnip, puree, tarragon aioli, orange gremolata

Asian Style Breaded Tofu DF, GF, VG | \$22
Green onion, sesame seeds, cilantro lime basmati rice, soy ginger sauce

Lobster Alfredo \$26
Fettuccine pasta, parmesan



1947 Lincoln Continental Coupe

SUNDAY FEATURES

Peach Cobbler French Toast v | \$15
Cinnamon swirl Texas toast, maple glazed peaches, oat crumble topping

Salmon Benedict \$18
Poached egg atop salmon cake, wilted spinach, dill hollandaise, lemon oil, dried red pepper

Signature Breakfast Strudel \$18
Phyllo with pork sausage, Boursin cheese, cheddar, green onion, soft scrambled egg, grilled asparagus

Customized Omelets \$15
Farm fresh eggs or whites, with your selection of any four of the following:

Bacon	Mushroom
Smoked turkey	Tomato
Red bell pepper	Swiss cheese
Red onion	Mozzarella cheese
Spinach	Sharp cheddar cheese

Served with roasted potatoes and a housemade popover



1963 Lincoln Continental Convertible

*"Father made the most popular car in the world.
I want to make the best car in the world."
— Edsel Ford, President of Lincoln Motor Company*

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