

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 | \$15

Flash fried, mushrooms, arugula, lemon basil marinara

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*

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.

Grilled Peaches & Burrata GF | \$16

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

Crab Cakes \$18

Pineapple relish, arugula, smoky mango lime coulis

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

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



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

Grilled Cheese \$15

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

Tropical Black Bean Burger v | \$15

Watercress, arugula mix, pineapple relish, avocado lime crema, housemade zucchini fries

SPECIALTIES

Chicken Pot Pie \$14

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

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

Garlic, soy, ginger, green onion, sesame, red pepper, haricot verts, cilantro lime basmati rice

Grilled Tarragon Garlic Lamb Chops GF | \$22

Sautéed spinach, red pepper, potato parsnip puree, tarragon aioli, orange gremolata

Duck Banh Mi \$16

Bao buns, marinated and roasted duck, cherry slaw, orange zest, sherry cherry vinaigrette, kettle chips

Green Tomato BLT \$16

Texas toast, bacon, fried green tomatoes, arugula, remoulade, kettle chips

Grilled Chicken Melt \$18

Ciabatta bread, roasted red pepper, provolone, lemon garlic aioli, spring mix, kettle chips



1947 Lincoln Continental Coupe

Lobster Alfredo \$26

Fettuccini pasta, Parmesan

Pasta Primavera v | \$24

Fettuccine, lemon cream sauce, asparagus, mixed peppers, broccoli, mushrooms, red onion

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



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