

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 aioli

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, blueberry, fig spread, olives, gherkin pickle, pecans

Crab Cakes \$18
Seared crab cakes atop carrot ginger purée and topped with apple fennel slaw



1947 Lincoln Continental Coupe

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.

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*

Grilled Pear Salad GF, V | \$16
Grilled pears, Gorgonzola cheese, spiced candied walnuts, dried cranberries, arugula, spinach, maple vinaigrette
Enhance with chicken \$6 or salmon \$8*

Butternut Squash & Fried Goat Cheese Salad v | \$17
Baby kale, roasted butternut squash, pomegranate seeds, pepitas, red onion, pistachios, fried goat cheese balls, pomegranate 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, powdered sugar, berry coulis, fresh fruit

Black Bean Burger v | \$15

Arugula mix, roasted red peppers, provolone, avocado lime crema, sweet potato fries

The Continental Burger* \$18

1/3 lb Creekstone Farms beef, Heirloom tomato jam, aged white cheddar, bacon, sweet pickled onions, and arugula on a brioche bun

Grilled Chicken Melt \$18

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

SPECIALTIES

Chicken Pot Pie \$14

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

Grilled Tarragon Lamb Chops GF | \$20

Sautéed spinach, red pepper, red potato mash, 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

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, diced red pepper

Signature Breakfast Strudel \$18

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

OMELETS

Florentine Omelet v | \$13

Spinach, mushrooms, red bell pepper, aged white cheddar

Three Cheese Omelet v | \$13

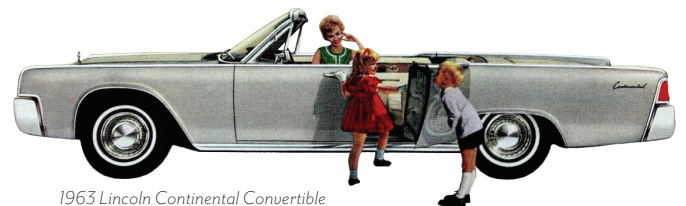
Mozzarella, aged white cheddar, sharp cheddar cheese

Autumn Omelet v | \$14

Roasted butternut squash, red onion, red bell pepper, jalapeño

The Farm \$14

Loaded with bacon, red onion, chives, cheddar cheese



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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