

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
- Fried Cauliflower Bites** V | \$15
Tempura fried cauliflower, sweet chili sauce, sesame seeds, arugula, green onion
- Flash Fried Calamari** DF | \$15
Mushrooms, arugula, lemon basil marinara
- Burrata Caprese** V | \$16
Roma tomato, Heirloom grape tomatoes, basil, balsamic reduction, sea salt
- Blackened Ahi Tuna** \$16
Served atop a cilantro lime crema, cucumber mango relish, crispy shallots
- Crab Cakes** \$18
Seared crab cakes atop carrot ginger purée, apple fennel slaw
- Charcuterie** V | \$18
Feta, brie, mango ginger white stilton, salami, prosciutto, capicola, blueberry, fig spread, olives, gherkin pickle, pecans



1963 Lincoln Continental Coupe

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** V | \$8
Smoked applewood cheddar, brioche crouton
- House Salad** V | \$11
Romaine, parmesan, blistered tomatoes, garlic and reggiano dressing, seasoned croutons.
Enhance with chicken \$6 or salmon \$8*
- Strawberry Salad** GF, V | \$16
Fresh strawberries, asparagus, candied pecans, cucumber, shallots, and feta cheese, creamy poppy seed dressing.
Enhance with chicken \$6 or salmon \$8*
- Rainbow Beet Salad** V | \$17
Spinach and arugula mix, beets, carrots, blueberries, shallots, citrus vinaigrette, fried goat cheese balls.
Enhance with chicken \$6 or salmon \$8*
- Maurice Salad** V | \$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.

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

Topped with cucumber mango relish, fried shallots and cilantro avocado crema atop a sesame seed bun, sweet potato fries

Pork Belly Bao Buns \$15

Crispy pork belly tossed in sweet sesame sauce, topped with sesame seeds, green onion and cilantro mix, kettle chips

Brie Grilled Cheese V | \$16

Aged white cheddar, homemade apricot jalapeno jam on fresh brioche bread, zucchini 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, kettle chips

Short Rib Sandwich \$18

Braised and pulled beef short rib, red wine reduction, aged white cheddar, fried onions, arugula and horseradish cream sauce served on a pretzel bun, kettle chips

Chicken Sandwich \$18

Provolone cheese, arugula, feta olive tapenade, Roma tomatoes, ciabatta, kettle chips

SPECIALTIES

Chicken Pot Pie \$14

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

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

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

Grilled Lamb Chops GF | \$22

Jalapeño fig glaze, red quinoa pilaf, cauliflower puree, pistachios

Short Rib Ragu \$24

Braised and pulled short ribs, pappardelle pasta, San Marzano tomato marinara sauce, heavy cream, sweet peas, Parmesan cheese

Lobster Alfredo \$26

Fettuccini pasta, Parmesan



1962 Lincoln Continental Convertible

“Father made the most popular car in the world. I want to make the best car in the world.”

— Edsel Ford

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