

EASTER BRUNCH

Brunch is \$40 per person.

THE
CONTINENTAL
AT
FORD HOUSE

APPETIZER

Basket of Popover, Danish, Baguette

Ploughman Platter

Ham, sharp cheddar, egg, pickled onion

SOUP

Select one

Seasonal Soup Du Jour

Ask your server about today's selection

Sweet Caramelized Onion Soup

Smoked applewood cheddar, brioche crouton

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.

DESSERT

Select one

Black Forest Cheesecake

V | Rich chocolate cheesecake, cherry compote, luxardo cherries, whipped cream

Vanilla Creme Brulée

GF | Fresh strawberries, whipped cream

Warm Butter Cake

Salted caramel gelato, hot fudge, whipped cream

ENTRÉE

Select one

Classic Egg Benedict

English muffin, Canadian bacon, two poached eggs, hollandaise, fresh dill

Chicken & Waffle

House made waffles, fried chicken, fried pork belly, candied walnuts, bourbon maple glaze

Feta & Sundried Tomato Omelet

Feta, Sundried tomato, spinach, potatoes O'Brien, choice of bacon or smoked salmon

Apple & Goat Cheese Salad

Mixed greens, shaved green apple, crumbled goat cheese, toasted almond, citrus vinaigrette, grilled salmon (choice of pink or well done)

Maurice Salad

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

Braised Short Rib Mac n' Cheese

Braised short rib, mascarpone mac n' cheese, fried shallot

Chorizo Hash

DF | Pork chorizo, red onion, red bell pepper, two sunny eggs, asparagus, Yukon gold potatoes

Grilled Lamb Chop

GF | Asparagus risotto, English peas, mint pistou

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.