

DINNER

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
- Sweet Potato Fries** V | \$8
Smoky maple cream aioli
- Brussel Sprouts** \$16
Flash fried, toasted almonds, pork belly, red onion, molasses glaze
- Calamari** DF | \$16
Flash fried, olives, capers, pepperoncini, fresh lemon, arrabiata sauce
- Feta Tomato Mousse** V | \$16
Whipped sundried tomato feta, seasonal grilled veg, pita chips
- Prosciutto and Cantaloupe Burrata** \$17
Cantaloupe, burrata, prosciutto, basil, balsamic glaze, crostini
- Seared Crab Cakes** \$18
Red pepper coulis, napa cabbage, apple & fennel slaw
- Charcuterie** \$18
Imported cheese, cured meats, house made pickles, and seasonal jam

LIGHTER SIDE

- 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** V | \$13
Crisp romaine, parmesan red onion, split cherry tomatoes, house made Caesar dressing, seasoned croutons
Enhance with chicken \$6 or salmon \$8*
- Poppysseed and Feta Salad** GF, VG | \$17
Mixed greens, feta, grapes, cucumber, paprika, spiced almonds, poppyseed dressing
Enhance with chicken \$6 or salmon \$8*
- Maurice Salad** GF | \$17
Iceberg, smoked ham and turkey, Swiss cheese, hard-boiled egg, green olives, sweet pickle relish, classic Maurice dressing
- Summer Peach and Pesto Salad** V | \$18
Spinach, romaine, grilled peaches, red onion, roasted beets, walnuts, fried goat cheese balls, pesto Dijon dressing
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.

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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ENTRÉES

Served with soup du jour or house salad

Chef's Catch of the Day \$MP

Inquire about tonight's preparations with your server

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

Crispy Tofu Tacos V, VG | \$17

Three flour tortillas, fried tofu, napa cabbage, sweet chipotle glaze, pickled red onion

Short Rib Carbonara \$27

Pappardelle pasta, braised short rib, English peas, parmesan cheese

Grilled Pork Chop \$32

Citrus brined pork chop, warm orzo, grilled vegetables, lemon sherry vinaigrette

Duck Confit GF | \$32

Herb roasted potato medley, roasted broccolini, brown sugar au poivre sauce

Grilled Salmon DF, GF | \$32

Sundried tomato, fennel, asparagus, risotto, hot honey glaze

Roasted Airline Chicken \$34

Citrus brined chicken, cous cous succotash, paprika cream sauce

Shrimp and Grit \$34

Andouille sausage, blackened shrimp, applewood cheddar grits, scallions, creole sauce

Grilled Filet of Beef GF | \$45

6 oz filet, horseradish mashed potatoes, roasted asparagus, mushroom bordelaise



1963 Lincoln Continental Convertible

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