

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
- Mushroom Crostini** V | \$17
Mushroom trio, whipped Boursin, grilled baguette
- Roasted Pear and Beet Burrata** V | \$18
Roasted pear, red beets, pumpkin puree, pepitas, grilled baguette
- Seared Crab Cakes** \$19
Southern remoulade, sun-dried tomato and corn relish, arugula
- Charcuterie** \$19
Imported cheese, cured meats, house made pickles, and seasonal jam

LIGHTER SIDE

- Seasonal Soup Du Jour** GF, V | \$9
Ask your server about today's selection
- Sweet Caramelized Onion Soup** \$9
Smoked applewood cheddar, brioche crouton
- House Salad** V | \$14
Crisp romaine, parmesan red onion, split cherry tomatoes, cucumbers, house made Caesar dressing, seasoned croutons
Enhance with chicken \$6 or salmon \$8*
- Pear and Pomegranate Salad** GF, V | \$18
Baby kale, artisanal arugula, roasted pear, shaved parmesan, pomegranate seeds, candied walnuts, red onion, ginger maple vinaigrette
Enhance with chicken \$6 or salmon \$8*
- Maurice Salad** GF | \$18
Iceberg, smoked ham and turkey, Swiss cheese, hard-boiled egg, green olives, sweet pickle relish, classic Maurice dressing
- Spinach and Frisee Salad** V | \$19
Baby spinach, frisee, radicchio, dried cranberries, shaved fennel, charred carrots, fried goat cheese balls, cider mustard vinaigrette
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* \$19

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

Harvest Tart V | \$22

Roasted carrot and ricotta puree, topped with caramelized onion, baby kale, roasted beets, honey chipotle sauce

Short Rib Carbonara \$28

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

Grilled Pork Chop GF | \$35

Cider brined pork chop, sauteed baby kale, butternut squash risotto, sage cream sauce

Grilled Salmon DF, GF | \$33

Roasted chickpeas, Brussel sprouts, baby kale, acorn squash, honey chipotle glaze

Duck Confit GF, DF | \$34

Pumpkin Polenta cake, cider braised red cabbage, bacon jam

Shrimp and Grits GF | \$35

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

Roasted Airline Chicken \$36

Cider brined chicken, barley and mushroom salad, roasted heirloom cauliflower, cranberry bourbon glaze

Elk Medallions DF, GF | \$42

4 oz Alberta elk filet, beet puree, black lentils, baby spinach, blackberry demi-glace, pistachio dust

Grilled Filet of Beef GF | \$48

6 oz filet, mashed sweet potatoes, grilled asparagus, sauce Diane



1963 Lincoln Continental Convertible

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