BRUNCH

THE CONTINENTAL AT FORD HOUSE

Dining at a National Historic Landmark, reimagined each season.

FEATURED STARTERS

Bread & Butter Basket — CE, CS | $8
Popover, grilled artisan baguette, brioche roll, cinnamon honey butter and preserves

Thai Vegetable Pot Stickers — VG, CS | $14
Thai basil pastry, Asian vegetables, vermicelli, tamarind sweet chili, black and white sesame

Fuji Apple Crab Cake — CE, CS, CSY | $20
Maple aioli, lemon apple fennel slaw

Dijon Marinated Lamb Chops — GF | $27
Maple glazed root vegetables, baby kale, balsamic glaze

LIGHTER SIDE

Add a Classic Popover & Chef's Seasonal Butter | $2

Seasonal Soup Du Jour — Bowl $9
Ask your server about today's selection

French Onion Soup — $10
Red wine beef consommé, caramelized onion blend, Gruyère, French crostini

Ford House Garden Salad — V | $16
Arcadian greens, heirloom cherry tomatoes, English cucumbers, watermelon radish, sweet pickled red onion, Asiago, house brioche croutons, red wine honey Dijon vinaigrette

Chef's Kale Caesar — CE, CD | $19
Baby kale, hearts of romaine, candied whisky bacon, house brioche croutons, hard boiled egg, cracked black pepper Caesar dressing, lemon, shaved Pecorino Romano

Classic Maurice Salad — CE, GF | $20
Iceberg lettuce, smoked ham, roasted turkey breast, Swiss cheese, hard-boiled egg, Spanish queen olives, shredded gherkins, Hudson's classic Maurice dressing

Roasted Acorn Squash Salad — V, CN | $20
Kale, roasted acorn squash, pepita brittle, goat cheese croquette, maple tahini dressing

ADD-ON FLAME-GRILLED PROTEIN

Marinated Chicken Breast	$6
Atlantic Salmon	$8
Black Tiger Shrimp	$12
6 oz New York Striploin	$18

Dine with us as a Friend of Ford House!

Already a Friend? Let your server know to apply your dining discount.

Not yet? Friends enjoy free grounds admission, special event access, and discounts on dining and shopping at Ford House. Join at fordhouse.org/friends or scan the code.

SCAN ME

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan | CN = Contains Nuts | CE = Contains Eggs | CS = Contains Sesame | CSY = Contains Soy

Vegan Entrée options are available upon request. Please inquire with your server about any dietary restrictions. Thank you!
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

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SANDWICHES

All sandwiches are served with a choice of Kettle Chips, French Fries, or Side Garden Salad

Grilled Heirloom Caprese V | $15
Multigrain loaf, whipped sun-dried tomato goat cheese, mozzarella, heirloom tomatoes, arugula, balsamic reduction, fresh basil

Ale-Battered Lake Erie Walleye Roll CE | $18
Bell's Two Hearted Lake Erie walleye, house remoulade, iceberg lettuce, beefsteak tomato, garlic dill pickles, sweet pickled red onions, toasted soft roll

Pickle-Brined Fried Chicken Sandwich CSY, CE | $20
Pickle-brined fried chicken on Texas toast, black garlic aioli, cheddar, bacon, crispy shallots, arugula

The Continental Burger CE | $20
7 oz Creekstone Farms beef, caramelized onion bacon jam, arugula, beefsteak tomato, aged white cheddar, sweet pickled red onions, toasted potato bun

GOURMET SIDES

Add any gourmet side for just $4.50

Fruit Salad
Potato Latke
Side Chef's Kale Caesar
Southern Grits
Sweet Potato Fries

BREAKFAST PROTEINS

Egg, Your Way	$4
Side Avocado	$4
Applewood Smoked Bacon	$5
Turkey Sausage Link	$5

SIGNATURE BRUNCH ITEMS

Brunch Items are only available on Sunday until 3 p.m.

Classic Buttermilk Pancakes V, CE | $14
Buttermilk pancake stack, butter rosette, Michigan maple syrup, whipped cream, fruit salad

Breakfast at the Ford House CE | $16
Two eggs, bacon or turkey sausage, potato latke, fruit salad, popover, seasonal butter

Chicken and Waffles CE | $20
Sugar waffle, fried chicken, maple bacon syrup

Chicken Pot Pie CE | $17
Chicken, leeks, sweet peas, carrots, Yukon potatoes, velouté sauce, puff pastry

The Speedster Omelet CE | $17
Three eggs, andouille sausage, red onions, peppers, tomato goat cheese, scallions, potato latke

Wild Mushroom Truffled Omelet V, CE | $18
Three eggs | wild mushrooms | truffled Boursin | spinach | potato latke

Salmon Cake Benedict CE | $18
English muffin, house Atlantic salmon cake, Old Bay chipotle aioli, Arcadian greens, hollandaise, smoked Spanish paprika

Breakfast Cajun Shrimp & Grits CE, GF | $23
Southern grits, blackened black tiger shrimp, andouille sausage, Creole sauce, smoked Gouda, aged white cheddar, scallion curls

Short Rib Benedict CE | $24
Bell's Two Hearted Lake Erie walleye, house remoulade, iceberg lettuce, beefsteak tomato, garlic dill pickles, sweet pickled red onions, toasted soft roll

Steak & Eggs CE | $32
6 oz New York striploin, two eggs, potato latke, garlic herb butter, avocado

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