LUNCH

THE CONTINENTAL AT FORD HOUSE

Dining at a National Historic Landmark, reimagined each season.

FEATURED STARTERS

Popovers Basket — CE | $7
Ford House classic popovers, cinnamon honey butter

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

Crispy Maple Glazed Brussels Sprouts — V, CN | $14
Crispy Brussels sprouts, maple glaze, goat cheese, pomegranate seeds, toasted pine nuts

Calamari — $18
Roasted red pepper vodka sauce, crispy pickled peppers, lemon

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

Short Rib Sliders — CE | $22
Braised short rib, horseradish aioli, arugula, sweet pickled red onions, smoked Gouda, aged white Cheddar, brioche slider rolls

Smoky Bourbon Wings — CSY | $23
Bourbon sauce, baby kale

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

LIGHTER SIDE

Add a Classic Popover and 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 — CD, CE | $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 — CN, CS, V | $20
Kale, roasted acorn squash, pepita brittle, goat cheese croquettes, 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

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, seasoned waffle fries, side garden salad

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

Mediterranean Black Bean Wrap VG | $17
Grilled tortilla, smoked chipotle hummus, baby spinach, Mediterranean black bean salsa, pomegranate molasses aioli

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

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

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
Smashed Garlic Parmesan Redskins
Sweet Potato Fries
Side Chef's Kale Caesar
Southern Grits

1962 Lincoln Continental Convertible

SPECIALTIES

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

Truffle Gemelli Pasta $30
Gemelli pasta, Italian sausage, vodka sauce, truffle oil, Parmesan cheese

Cajun Shrimp & Grits GF | $26
Southern grits, blackened black tiger shrimp, andouille sausage, Creole sauce, smoked Gouda, aged white cheddar, scallion curls

Thai Coconut Curry VG, CN | $26
Thai coconut curry, snap peas, shiitake mushrooms, water chestnuts, baby corn, mini peppers, roasted eggplant, heirloom cauliflower florets, toasted cashews, green onion curls, stone grilled flatbread

New York Striploin Lunch GF | $28
8 oz New York striploin, maple-glazed root vegetables, smashed garlic Parmesan redskins, blistered cherry tomatoes, confit garlic herb butter

Lake Erie Perch Lunch CE | $28
Lake Erie perch, haricots verts, smashed garlic Parmesan redskins, house remoulade, lemon

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

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