



Classics

- FRENCH ONION SOUP DUMPLINGS**\$14
gruyère cheese
- CHILLED SESAME NOODLES (VG)**\$13
soba noodles, cucumber, broccoli, cashew
- KOREAN FRIED CHICKEN**\$18
crispy fried chicken breast, kimchi slaw, pickled cucumber
- CHEESESTEAK EGGROLLS** \$16
sriracha ketchup
- SALMON POKE BOWL*** \$21
raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro
- PASTRAMI FRIED RICE** \$15
brussels sprouts, black pepper mustard aioli, two sunny side up eggs
- RAD NA** \$18
chow fun noodle, chopped chicken, romaine, peanuts
- LOBSTER MAC & CHEESE**\$23
orzo pasta, gruyere & fontina

Salads & Sandwiches

- THE CONTINENTAL SALAD (V)**\$14
tomato, cucumber, feta, red onion, herb vinaigrette
- CRISPY CALAMARI** \$16
carrot, tomato, bean sprouts, soy-sesame dressing
- THAI CHICKEN SALAD** \$13
napa cabbage, watercress, peanuts, crispy rice noodle

BURGER ROYALE \$18
grilled double cheeseburger, black pepper bacon, pickles, red onion, sauce royale, fries

- TURKEY CLUB** \$16
smoked turkey, bacon, lettuce & tomato on whole wheat with green goddess mayo, fries
- AVOCADO SMASHER (V)** \$14
smashed avocado, alfalfa sprouts, tomato, garlic & herb goat cheese, pickled shallots, whole grain nut & seed toast, fries
- GRILLED CHICKEN SANDWICH** \$16
marinated chicken breast, bacon, roasted tomato, baby greens, rosemary mayo on whole wheat, fries

Brunch

THE BIG BANG \$20
short stack, scrambled eggs, bacon, turkey sausage, breakfast potatoes, & toast

- EGGS BENEDICT** \$16
toasted english muffin, poached eggs, ham, hollandaise
- SMOKED SALMON BENEDICT** \$17
toasted english muffin, poached eggs, smoked salmon, hollandaise
- CHILAQUILES** \$14
corn tortillas, chicken, salsa roja, lime crema, cotija, two sunny side up eggs
- SPINACH & FETA OMELET (V)** \$13
- BACON & CHEDDAR OMELET** \$14
- PANCAKES (V)**\$11
butter & maple syrup
- BANANAS FOSTER FRENCH TOAST (V)** .. \$14
granola nut streusel, banana-rum syrup, whipped cream
- LOX & BAGEL** \$16
tomato, cucumber, red onion & cream cheese on plain or everything bagel
- TWO EGGS ANY STYLE** \$16
with choice of bacon or sausage, breakfast potatoes, toast
- MONTE CRISTO** \$16
turkey, ham & swiss on egg-battered toast with dijonnaise, blueberry jam, maple syrup
- STEAK & EGGS**\$36
ny strip, 2 eggs any style, breakfast potatoes

Sides

- Fresh Fruit (v)*\$6
- Bagel & Cream Cheese (v)*\$4
- Breakfast Potatoes (v)*\$4
- Turkey Bacon*\$5
- Turkey Sausage*\$5
- Applewood Bacon*\$5
- Pork Sausage*\$5

Connect With Us!

@Continental_MidTown | #ContinentalMidTown
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01-10.22
 (v) - vegetarian

DINNER: Monday-Thursday 4 pm - 10 pm
 Friday & Saturday 4 pm - 11 pm
 Sunday 4 pm - 9 pm
BRUNCH: Saturday & Sunday 10 am - 3 pm



**Brunch
Cocktails
\$13**

THE BLOODY MARY

*cherry pepper infused faber vodka,
sriracha, celery bitters*

TOOTSIE

*hornitos plata tequila, banhez mezcal, espresso,
kahlua, grand marnier*

PEACH MIMOSA

combier peach, oj, sparkling

BLACKBERRY BELLINI

combier blackberry, blackberry puree, sparkling

Cocktails

THE ASTRONAUT13

peachka vodka, triple sec, orgeat, tang

PERFECT PEAR14

absolut pears, st-germain, sake

SMOKING SECTION.....13

espolon tequila reposado, banhez mezcal, grapefruit, agave

WAR OF THE ROSES.....14

maker's mark bourbon, rosé, cointreau

PERSONALITY CRISIS13

*sailor jerry rum, bombay gin, grand marnier,
sweet vermouth, pecan bitters*

DOUBLE AGENT.....13

faber vodka, bluecoat gin, domaine de canton ginger

TEQUILA TWILIGHT13

espolon tequila reposado, frangelico, OJ, port

BAD APPLE.....13

jim beam bourbon, cider, apple bitters

PROSECCO PUNCH.....13

prosecco, svedka, blackberry, rosemary

NORTHERN LIGHTS13

*faber gin, combier blackberry, rosemary infused sake,
sparkling*

Wine

Sparkling

PINOT NOIR Domaine Chandon Rosé..... 14/56
*strawberry, watermelon, creamy
California, NV*

PROSECCO Caposaldo..... 13/52
*pear, citrus, acacia blossom
Italy, NV*

CHAMPAGNE Veuve Clicquot..... 100
*pear, lemon, brioche
France, NV*

Whites

RIESLING Galen Glen 13/52
*white nectarine, lychee, minerality
Pennsylvania, 2019*

PINOT GRIGIO Principato 12/48
*stone fruit, floral, crisp
Italy, 2018*

SAUVIGNON BLANC Lobster Reef..... 13/52
*peach, grapefruit, citrus
New Zealand, 2020*

CHARDONNAY Les Belles Roches..... 14/56
*lemon rind, white flowers, crushed stone
France, 2017*

Rosé

TOURIGA NACIONAL Sol Real.....12/48
*strawberry, rhubarb, effervescent
PORTUGAL, 2019*

Reds

MERLOT Chateau St. Jean 13/52
*red plum, black tea, vanilla
California, 2018*

PINOT NOIR Bacchus..... 12/48
*tart cherry, raspberry, earthy spice
California, 2019*

MALBEC Santa Julia..... 13/52
*fig, tobacco, blackberry
Argentina, 2019*

CABERNET SAUVIGNON Johnson Family..15/60
*ripe plum, rhubarb, mocha
California, 2018*

Beer

NARRAGANSETT (16 OZ.) Lager, RI (5%) 6

HALF ACRE

DAISY CUTTER Pale Ale, IL (5.2%) 7

TRÖEGS PERPETUAL IPA, PA (7.5%) 7

TRÖEGS MAD ELF

American Strong Ale, PA (11%) 11

NESHAMINY CREEK

THE SHAPE OF HOPS TO COME (16OZ.).... 10
Imperial IPA, PA (8.5%)

ALLAGASH WHITE Belgian Witbier, ME (5.2%) ... 8

LANCASTER MILK STOUT Stout, PA (5%) 7

COORS LIGHT Lager, CO (4.2%) 6