



Classics

- FRENCH ONION SOUP DUMPLINGS**\$14
gruyère cheese
- CHILLED SESAME NOODLES (VG)**\$13
soba noodles, cucumber, broccoli, cashew
- KOREAN FRIED CHICKEN**\$19
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**\$26
orzo pasta, gruyere & fontina
- CORN FRIES (V)** \$11
charred corn-chickpea fries, chili-lime mayo

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, bacon, pickles, red onion, sauce royale, fries

- TURKEY CLUB** \$16
bacon, lettuce & tomato on whole wheat with green goddess mayo, fries
- ALT (V)** \$14
avocado, mozzarella, lemon aioli, whole wheat toast, fries
- GRILLED CHICKEN SANDWICH** \$16
bacon, avocado, tomato, black pepper aioli, ciabatta, 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)** \$12
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 dijonaise, 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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 06.25.22
(v) - vegetarian

DINNER: Monday-Thursday 4 pm - 10 pm
Friday & Saturday 4 pm - 11 pm
Sunday 4 pm - 9 pm
LUNCH: Monday-Friday 12 pm - 3 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
combiere peach, oj, sparkling

BLACKBERRY BELLINI
combiere blackberry, blackberry puree, sparkling



Cocktails

PERFECT PEAR14
absolut pears, st-germain, sake

VACANCY13
bacardi rum, cointreau, pineapple, lemon, mint

PROSECCO PUNCH13
prosecco, smirnoff, blackberry, rosemary

NORTHERN LIGHTS13
faber gin, combiere blackberry, rosemary infused sake, sparkling

PERSONALITY CRISIS13
sailor jerry rum, bombay gin, grand marnier,
sweet vermouth, pecan bitters

SMOKING SECTION14
espolon tequila reposado, banhez mezcal, grapefruit, agave

WAR OF THE ROSES14
maker's mark bourbon, rosé, cointreau

Frozen Cocktails - \$14

ASTRONAUT
new amsterdam peach vodka, triple sec, orange

FROZÉ ALL DAY
rose wine, triple sec, strawberry, basil



Beer

SUNDAY BEER7
Light & Tight Lager (3.9%) 12 oz. can

NEW TRAIL WHITE8
Belgian Style Witbier (5.5%) 12 oz. can

HALF ACRE DAISY CUTTER8
Pale Ale (5.2%) 12 oz. can

TRÖEGS PERPETUAL8
IPA (7.5%) 12 oz. can

Wine

Sparkling

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

PROSECCO Caposaldo13/52
pear, citrus, acacia blossom
Italy, NV

Whites

RIESLING Galen Glen13/52
white nectarine, lychee, minerality
Pennsylvania, 2019

PINOT GRIGIO Zonin 12/48
delicately fruity, crisp, fresh
Italy 2020

SAUVIGNON BLANC Lobster Reef13/52
peach, grapefruit, citrus
New Zealand, 2020

CHARDONNAY Les Pierre Grises15/56
white peach, citrus peel, crushed rock, jasmine tea
France, 2019

Rosé

TOURIGA NACIONAL Sol Real12/48
strawberry, rhubarb, effervescent
PORTUGAL, 2019

Reds

MERLOT Tilia14/52
black cherry, plum, fresh spice
Argentina, 2020

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

MALBEC Santa Julia13/52
fig, tobacco, blackberry
Argentina, 2019

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

NESHAMINY CREEK
SHAPE OF HOPS TO COME10
Imperial IPA (8.5%) 16 oz. can

DOWNEAST ORIGINAL8
Unfiltered Cider (5.1%) 12 oz. can

BUD LIGHT6
Light Lager (4.2%) 12 oz. can