

Lunch

Snacks

- FRENCH ONION SOUP DUMPLINGS** .. \$15
gruyère cheese
- EDAMAME (VG)** \$8
yuzu salt
- CORN FRIES (V)**.....\$11
charred corn-chickpea fries, chili-lime mayo
- TUNA TOSTADAS*** \$15
morita mayo, daikon sesame vinaigrette, seaweed salad

Starters & Share Plates

- GREEK MEZZE (V)**..... \$18
hummus, baba ganoush, labneh, stuffed grape leaves, naan, cucumber
- SZECHUAN SHOESTRING FRIES (V)** ..\$11
chinese mustard
- TOMATO-BURRATA GIANT TOSTADA (V)**..... \$26
smashed avocado, salsa macha on a giant crispy tostada
- CRISPY BRUSSELS SPROUTS (V)** \$12
roasted garlic yogurt
- THAI COCONUT CHICKEN SOUP** \$12
mushroom, ginger, lemongrass
- PORK TACOS** \$14
korean bbq sauce
- CHILLED SESAME NOODLES (VG)** \$14
soba noodles, cucumber, broccoli, cashew

Salads

- THE CONTINENTAL (V)**..... \$16
tomato, cucumber, feta, red onion, herb vinaigrette
- BLACKENED SHRIMP CAESAR** \$17
kale & romaine, grilled corn, avocado, tomato, cotija, chipotle caesar
- THAI CHICKEN SALAD** \$15
napa cabbage, watercress, peanuts, crispy rice noodles
- CRISPY CALAMARI** \$18
carrot, tomato, bean sprouts, soy-sesame dressing

DINNER: Sunday-Thursday
4 pm - 10 pm
Friday & Saturday
4 pm - 11 pm

LUNCH: Monday-Friday
11:30 am - 3 pm

BRUNCH: Saturday & Sunday
10 am - 3 pm

Connect With Us!

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

09.08.23 (v)-vegetarian (vg)-vegan

Sandwiches

- TURKEY CLUB**\$17
bacon, lettuce, tomato & mayo on whole wheat, fries
- GRILLED CHICKEN**\$21
bacon, avocado, tomato, black pepper aioli, ciabatta, fries
- BURGER ROYALE**..... \$18
grilled double cheeseburger, bacon, pickles, onions, sauce royale, fries
- BIRRIA GRILLED CHEESE** \$18
birria beef, onion & cilantro, braised chili beef dipping broth

Main Plates

- SALMON POKE BOWL*** \$22
raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro
- KOREAN FRIED CHICKEN** \$23
crispy fried chicken breast, kimchi slaw, pickled cucumber
- LOBSTER MAC & CHEESE**..... \$26
orzo pasta, gruyère & fontina
- PASTRAMI FRIED RICE**..... \$17
brussels sprouts, black pepper mustard aioli
- BBQ CHICKEN QUESADILLA** \$16
avocado sour cream
- CHEESESTEAK EGGROLLS** \$18
sriracha ketchup
- SHRIMP PAD THAI** \$24
rice noodles, tofu, egg, peanuts
- CHICKEN LETTUCE WRAPS** \$16
peanut hoisin, endive, romaine
- STRIP STEAK*** \$36
wasabi maître d' butter, fries



Frozen Cocktails - \$14

ASTRONAUT
peachka vodka, triple sec, orgeat

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

Martinis

THE CLASSIC MARTINI 13
beefeater gin, carpiano dry vermouth, olives

DIRTY MARTINI 14
ketel one vodka, olive juice, olives

PERFECT PEAR 14
absolut pears, st-germain, sake

WAR OF THE ROSES 14
maker's mark bourbon, rosé, cointreau

Cocktails

WOODER-MELON MARG 13
hornito's plata, triple sec, watermelon, lime

VACANCY 13
bacardi rum, cointreau, pineapple, lemon, mint

PROSECCO PUNCH 13
peach, honey, sage

PERSONALITY CRISIS 13
sailor jerry rum, bombay gin, grand marnier, sweet vermouth, pecan biters

SMOKING SECTION 14
hornitos reposado, banhez mezcal, grapefruit, agave

PIMM'S 1801 15
pimm's, hendricks, cucumber

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 Cliquot "Yellow Label" .100
pear, lemon, brioche
France, NV

Whites

RIESLING Galen Glen 13/52
white nectarine, lychee, minerality
Pennsylvania, 2021

PINOT GRIGIO Principato 12/48
stone fruit, floral, crisp
Italy, 2020

SAUVIGNON BLANC 13/52
Ninety Plus Cellars
bright citrus, lemon zest, grapefruit
New Zealand, 2022

CHARDONNAY Les Belles Roches 15/56
stone fruit, bright lemon, orange zest, mint
France, 2020

Rosé

VIHNO VERDE, Las Lilas..... 12/48
cherry, floral, effervescent
Portugal, 2021

Reds

MERLOT Tilia..... 14/52
black cherry, plum, fresh spice
Argentina, 2020

PINOT NOIR Bacchus 12/48
tart cherry, raspberry, earthy spice
California, 2020

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

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

Beer

SUNDAY BEER 7
Light & Tight Lager (3.9%) 12 oz. can

NEW TRAIL WHITE 8
Belgian Style Witbier (5.5%) 12 oz. can

HALF ACRE DAISY CUTTER..... 8
Pale Ale (5.2%) 12 oz. can

OUTLAW MILE-HI 6
Light Lager (4.2%) 12oz Can

CIGAR CITY JAI ALAI..... 8
American IPA (7.5%) 12oz Can

NESHAMINY CREEK
SHAPE OF HOPS TO COME 10
Imperial IPA (8.5%) 16 oz. can

ORIGINAL SIN CIDER 8
Hard Apple Cider (6%) 12oz Can

