

Continental Tavern
Family Style Takeout Menu
During Mandatory Shutdown
Takeout Hours: 4:00 pm -- 8:00 pm

- Please call at least 1 hour prior for family style items
- Prices below are for **4 people**. Larger portions are available

Wings (20 pieces) \$15

Spring Rolls \$25

Fried Cauliflower \$24

Hummus with toasted naan bread \$25

Fried Pretzel Bites \$24

Fried Pickle Chips \$24

Fries \$12

Honey Chicken Caesar Salad \$32

Pulled Pork, slider buns and cole slaw \$30

Chicken Parmesan, Marsala, or Bruschetta served with Penne Pasta \$35

Burrito Bowls -- Vegetable - \$26, Chicken - \$30,

Chicken Fingers w/ Fries \$20

The regular menu below is available on a limited basis.
Only items highlighted in yellow are available for Take-Out

APPETIZERS

WINGS

Choice of sauce: Mild, Rogue Dead Guy Hot, Honey BBQ, Garlic Parmesan.

Wings served with bleu cheese and celery. OR

Grilled Sriracha Dry-Rubbed wings served with a smoked paprika ranch.

8 wings - 8 12 wings - 12 16 wings - 16 20 wings - 20

PHILLY CHEESESTEAK SPRING ROLL Handmade with caramelized onions & American cheese.
Served with sriracha ketchup. 9

NACHOS Monterey Jack blend, Contav cheese, sour cream, onion, jalapeño, black beans,
pico de gallo. [V] 12 With Chili or Shredded Chicken. 4 Add Guacamole 2

FRIED PRETZEL BITES Served with beer cheese dipping sauce and Bavarian mustard. [V] 8

FRIED PICKLE CHIPS With smoked paprika ranch dip. [V] 8

FRIED BURRATA San Marzano tomato sauce, toast points, and topped with parmesan cheese [V] 12

CRABMEAT STUFFED MUSHROOMS Topped with panko bread crumbs and a brandy cream sauce 14

WHITE BEAN HUMMUS Toast points, tortilla chips, and fresh vegetables [Vg] 10

TEMPURA FRIED POPCORN SHRIMP Sweet Thai chili sauce, scallions, toasted sesame seeds 8

FRIES Original Fries [Vg] 4 ConTav Fries (cheese sauce & Old Bay seasoning) 5

Sweet Potato Fries, with side of maple syrup [Vg] 5

FRIED CAULIFLOWER Deep fried and served with Korean BBQ sauce, or Texas petal sauce. 8

SALADS

CONTAV CHEF SALAD Served on top of a bed of crisp iceberg lettuce with ham, turkey, bacon, hard boiled egg,
swiss, cheddar, cucumber, tomatoes, and red onion. Choice of Dressing. 14

HONEY TOASTED ALMOND CHICKEN CAESAR SALAD Almond crusted chicken served over romaine,
roasted red peppers, roasted honey almonds and honey Caesar dressing. 15.5

HOUSE SALAD Spring mix, cucumbers, carrots, cherry tomatoes, and red onions. [V,G] 7

CLASSIC CAESAR Romaine hearts, parmesan and croutons. [V] 8

APPLE WALNUT SALAD Mixed greens, red onions, cherry tomatoes, candied walnuts, goat cheese,
sliced local apples with balsamic vinaigrette. [V,G] 10.5

WEDGE ½ head of chilled iceberg lettuce, cherry tomatoes, bacon bits, bleu cheese crumbles, ranch dressing 11

SALAD ADD-ONS: Chicken or Sriracha Tofu - 5 Tempura Shrimp - 7 Steak or Salmon - 10

Dressings: Balsamic, Bleu Cheese, Caesar, Honey Caesar, Oil and Vinegar, Orange Ginger,
Ranch, Thousand Island

Lunch Special \$10 11:00 am -- 4:00 pm ½ Sandwich plus Soup or Salad
Turkey Club Chicken Salad

SOUP

CHILI -- Certified Angus Beef, with jalapeño cornbread 8

FRENCH ONION -- Topped with Swiss and provolone cheeses, croutons 8

SOUP DU JOUR Cup 4 Bowl 6 (Bisque - Cup 5 Bowl 7)

THE CONTINENTAL AWARD WINNING BURGER

All Beef burgers are an 8 ounce blend of ground sirloin, short rib, and brisket meat and served on a
toasted brioche bun. ALL BURGER SERVED WITH FRIES

CLASSIC BURGER, TURKEY BURGER Lettuce, tomato, red onion 12

BEER CHEESE BURGER Onion rings and barbeque sauce. 13

CONTINENTAL BURGER Sautéed mushrooms, caramelized onions, Swiss cheese. 13.5

BACON & BLEU BURGER Lettuce, tomato, bleu cheese and Applewood bacon 13.5

IMPOSSIBLE BURGER™ 100% plant-based burger that looks, cooks, and tastes like a beef burger, *but isn't*. Topped with lettuce, tomato, red onion. [V] 16

Cheese Choices: American, Cheddar, Goat Cheese, Swiss, Provolone, Bleu Cheese, Pepper Jack .75

Added Toppings: Mushrooms, Caramelized Onions - .75 Bacon, Fried Egg - 1

SANDWICHES

All Sandwiches served with fries

- CONTAV FRENCH DIP Caramelized onions, provolone, horseradish mayo, toasted baguette, side of au jus. 15.5
- PULLED PORK** Zesty BBQ sauce, served on 3 slider buns, topped with coleslaw. 12.5
- REUBEN Corned beef, coleslaw, Swiss cheese, Thousand Island, grilled on rye bread. 13
- CHEESESTEAK -- BEEF OR CHICKEN** With American cheese. 12.5
- CRAB CAKE SANDWICH Cajun mayo, lettuce, tomato and red onion on a brioche bun 15.5
- CHICKEN SALAD WRAP Apples, walnuts, raisins, cider mayo, romaine lettuce, on whole wheat tortilla. 12
- TURKEY CLUB** Applewood bacon, lettuce, tomato, Swiss cheese & cranberry mayo, on whole wheat toast. 13.5
- TAVERN CHICKEN SANDWICH** Fried or grilled chicken breast, Swiss cheese, bacon, lettuce, tomato, rémoulade on brioche bun. 13
- FISH FRY SANDWICH Fresh battered cod, lettuce, tomato, onion on brioche roll with tartar sauce. 13

Fries Substitutions: -- Sub Salad: add 1
Sub ConTav fries or sweet potato fries: add 1
Sub Choice of Seasonal Vegetables: Asparagus, Spinach, or Broccoli 3

TAVERN FARE

- BABY BACK RIBS** Served with French Fries and Cole Slaw. Half Rack 18
- 12 OZ. NY STRIP STEAK USDA Prime. Served with mashed potatoes and sautéed broccoli. 24
- FAJITAS Sizzling chicken or steak, with red & green peppers and onions. Sour cream, pico de gallo, Monterey Jack blend, with flour tortillas. Chicken 18; Steak 20; Combo 22
- TACOS Lettuce, queso fresco, pico de gallo, cilantro, sour cream, fresh squeezed lime, grilled corn tortillas, sea salt, side of rice and beans. Choice of chicken, sriracha tofu, or tempura shrimp [G] 13.5
- SALMON Pan seared, topped with a lemon garlic sauce and served with mashed potatoes and broccoli. 21
- CHICKEN POT PIE Tender pieces of pulled white meat chicken, carrots, peas, celery, onion in a savory sauce, baked in a light flaky puff pastry. Served with a House Salad. 16
- FISH & CHIPS Battered fresh cod, tartar sauce, coleslaw and French fries. 15
- THAI LETTUCE WRAPS Chicken satay, bib lettuce, cucumber salad, pickled carrot/jicama mix, orange sesame dressing, mandarin oranges and toasted sesame seeds. 13
- FARMHOUSE PIZZA San Marzano tomato sauce, bell peppers, onions, shaved asparagus & burrata cheese. Served on a plant-based cauliflower crust. [V,G] 15
- SWEET POTATO GNOCCHI Asparagus, peppers and onions, cherry tomatoes, spinach, tossed in a creamy white wine garlic sauce. [V,G] 14
- MAC 'N CHEESE Smooth zesty cheese sauce made with cooper sharp & Tillamook cheddar tossed with Cavatapi pasta & topped with toasted breadcrumbs. Served with house salad. [V] 14
- BURRITO BOWL** Coconut rice, black beans, peppers, onions, lettuce, Pico, queso fresco, sour cream, topped with cilantro & fried tortilla chips. Vegetable: [V] 13, Chicken 15, Tempura Shrimp 15, Steak 18, Combo (any 2) 20

BEVERAGES

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|----------------|----------------------|------------------------|-------------------------|
| Coffee | Hot Tea | Iced Tea (unsweetened) | Lemonade |
| SoBe Lifewater | Yumberry Pomegranate | Dominion Root Beer | Boylan's Diet Root Beer |
| Ginger Ale | Pepsi | Diet Pepsi | Sierra Mist |
| Milk | | Chocolate Milk | |
| Orange Juice | Apple Juice | Hot Chocolate | |

(Fountain drinks, coffee, iced tea – unlimited refills)

The Continental harks back to a time when Taverns were the center of town life and refrigeration didn't exist. Therefore only farm fresh ingredients were used to craft the culinary delights which drew patrons from far and wide. To recreate those precious bygone days, the ingredients used in our Olde Fashioned American Tavern Fare are always fresh and sourced locally whenever possible.

Gluten free items: Chicken fingers, pasta, buns, bread. Available at additional cost.
Vegetarian: [V] Gluten Free: [G] Vegan [Vg] Ask server for other V and Vg options.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.