

**APPETIZERS**

- CONTINENTAL WINGS 12.99**  
*housemade ancho chili hot sauce or tangy white bbq*
- DIRTY CHIPS OR FRIES 9.99**  
*fried in our kitchen, topped with jack & cheddar cheese, bacon & chives, served with a side of ranch*
- CHIPS & SALSA 6.50**  
*with mole blanco (white sauce)*
- FRIED OYSTERS 12.50**  
*crispy fried, served with green goddess herb remoulade*
- BAKED GOAT CHEESE 11.99**  
*baked in the oven with honey & pinenuts, served with crostini & arugula salad*
- LAMB OR FALAFEL SLIDERS 11.99**  
*shaved, slow roasted leg of lamb or falafel, mini pitas, pico de gallo, lettuce, onion, tzatziki,*
- FRIED CALAMARI & BANANA PEPPERS 11.99**  
*with mixed greens, balsamic glaze, side of marinara*
- SHRIMP COCKTAIL 11.99**  
*4 wild US jumbo shrimp, cocktail sauce, apple jicama slaw*

**SANDWICHES**

*Choice of side*

- CONTINENTAL CLUB 12.50**  
*slow roasted turkey & ham, bacon, lettuce, tomato, mayo, swiss & american, choice of bread*
- SMOKED B.L.T. 10.99**  
*crisp lettuce, mayo, tomato, & smoked bacon served on choice of hearty sourdough, whole grain, or rye*
- GRILLED CHEESE 9.99**  
*sharp cheddar & gruyere, sourdough, rye, or whole grain | add avocado, ham, bacon, tomato \$1.50 each*
- THE SAILOR 12.50**  
*a richmond classic! rye, pastrami, kielbasa, swiss cheese, spicy mustard*
- SALMON REUBEN 12.99**  
*pastrami spiced salmon on rye with continental sauce, swiss cheese and jicama apple slaw*
- HULL STREET CHICKEN GRINDER 11.99**  
*grilled chicken, house poblano barbecue sauce, pepper jack, smoked bacon, apple jicama slaw*
- THE FOOTLONG HOTDOG 11.99**  
*all beef kosher frank • choice of toppings: cheddar/sauerkraut/onions/relish/slaw/spicy mustard all free, served with a pickle*
- YOUNG TURK 12.25**  
*8oz turkey burger (contains gluten), cheddar | add bacon \$1.50, add avocado \$1 | add fried egg \$1*
- ZUCCHINI FALAFEL WRAP 10.99**  
*roasted red peppers, goat cheese, artichoke, tahini mayo, mixed greens, tomato & onion*

**SALADS**

- ADD a PROTEIN: Grilled Chicken +4, Falafel +4, \*Salmon +6, or Lamb +5, Grilled or Shrimp +8,  
All salads served with Housemade Jalapeno Cheese Cornbread*
- CONTINENTAL HOUSE 8.25**  
*our standard, romaine, onion, tomatoes, cucumbers, carrots, olive oil croutons & lemon-thyme vinaigrette*
  - THE GREEK 11.99**  
*romaine tossed with tomatoes, feta, cucumbers, kalamata olives, red onion, pepperoncini, & house vinaigrette served with pita*
  - KALE CAESAR 10.99**  
*organic black kale, parmesan, asiago, caesar dressing, olive oil croutons*
  - TITANIC 12.50**  
*iceberg wedge, blue cheese crumbles, chopped bacon, cherry tomatoes, red onion, with blue cheese dressing*
  - THREE CHOPT 12.99**  
*the CM cobb with romaine lettuce, chopped bacon, avocado, eggs, roasted red peppers, cherry tomatoes, red onion, blue cheese crumbles, served with blue cheese dressing*
  - EASTHAMPTON 13.50**  
*grilled chicken, romaine lettuce, mandarin orange, cilantro, shaved almonds, jicama, carrots, crunchy rice noodles, sesame dressing*

*Housemade, Slow Roasted*

**FRENCH DIPS 12.99**

*Our beef, pork, turkey & lamb are slow roasted in house, served with au jus, & served on toasted torpedo*

<b>BEEF</b>	<b>PORK</b>
<i>sauteed mushrooms &amp; onions, melted swiss</i>	<i>broccolini &amp; melted asiago</i>
<b>TURKEY</b>	<b>LAMB</b>
<i>cranberry sauce, melted swiss, arugula</i>	<i>wilted black kale &amp; goat cheese</i>

*Stack 'Em Up* **BURGERS**

**"OLD SCHOOL BURGER GOES VERTICAL"**  
*Served on toasted bun with lettuce, tomato, red onion and pickle.  
Choice of side.*

**\*SINGLE 9.50**  
*add cheese 1.00  
add bacon 1.50  
add \*fried egg 1.00*

**\*DOUBLE 11.50**  
*add cheese 2.00  
add bacon 1.50  
add \*fried egg 1.00*

**\*TRIPLE 12.50**  
*add cheese 3.00  
add bacon 1.50  
add \*fried egg 1.00*

**SIDES 4.99**

- French Fries*
- Sweet Potato Fries*
- Broccolini with Asiago*
- Yahni Greek Green Beans*

- House Made Potato Chips*
- Apple-Jicama Slaw*
- Buffalo Brussels Sprouts  
with fried shallots, gorgonzola crumble*

**FISH 'N CHIPS 17.50**

*beer battered & deep fried seasonal local fish, served with fries, apple jicama slaw, lemon & green goddess remoulade*

**CHOCOLATE BROWNIE SUNDAE 7.00**  
*a simply classic dessert*

\*NOTE- these items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.

★ *House* **COCKTAILS** ★

**MANCHESTER  
SUNRISE**

*tequila, orange,  
pineapple  
campari float*

12

**THE PERFECT  
MINT JULEP**

*stella's giavos family reserve  
maker's mark bourbon, mint syrup,  
crushed ice, served in a julep cup  
with a mint spring*

12

**VODKA LIMEADE**

*house vodka, fresh lime, simple,  
club soda, served over our  
famous crushed ice*

Make It: **GRAPE, CHERRY,**  
or **PASSIONFRUIT +1**

9

**JOAN  
COLLINS**

*gin, lemon, velvet falernum,  
simple syrup, ginger beer float*

12

**CONTINENTAL  
ORANGE CRUSH**

*richmond's own cirrus vodka,  
triple sec, fresh lime, fresh orange,  
club soda, over crushed ice*

11

**PUNCH-OUT!**

*split-base rum, pineapple, lime,  
falernum, brown sugar syrup,  
bitters, nutmeg*

12

**DRAFTS**

Miller Lite 5  
Modelo 5  
Von Trapp Pilsner 6  
Downeast Cider 7

Beale's Gold Lager 7  
Bell's Two Hearted IPA 7  
Allagash White 7  
3 Floyds Zombie Dust 7

Beer

**BOTTLES & CANS**

*Bottles*

Miller High Life 4  
Modelitos 2  
Coor's Light 4  
Corona Extra 4  
Pacifico 5  
Miller Lite 4  
Stella Artois 7  
Fat Tire Amber Ale 7  
Victory Golden Monkey Tripel 9

*Cans*

Bud Light 4  
Budweiser 4  
Heineken 7  
Trapezium Houseboat Blonde Ale 7  
Anderson Valley Briney Melon Gose 7  
Dogfishhead Sea Quench Ale 7  
Sycamore Juiciness 8  
Trapezium New England IPA 8  
Lefthand Nitro Milk Stout 8  
Bold Rock Virginia Apple 6

★ *White* **WINE** ★

Gabriella Pinot Grigio, Veneto IT 8/25

Laurent Miquel, Sauvignon Blanc,  
Pere et Fils, Languedoc-Rousillon, FR 9/28

Artomana Txakolina, Xamont, Arabako Txokolina, SP 12/40

Aguila Maison, Cremant de Limoux Rose, FR 10/30

Encosta de S. Tiago, Vinho Verde, POR 8/25

Seabiscuit Ranch, Chardonnay, Mendocino County, CA 12/40

Bassano Brut, Blanc de Blanc, Piedmont, IT 8/25

Txakoli Primo, Zarautz, SP 9/30

★ *Red* **WINE** ★

Hinojosa Malbec, Mendoza ARG 10/30

Rhino Cabernet Sauvignon, Paso Robles, CA 12/40

Domaine de la Motte, Pinot Noir, Pays d'Oc, FR 10/30

Orlegi di Luberri, Tempranillo, Rioja, SP 10/30

Bodegas Piqueras, Black Label  
Syrah-Monstrell, Almansa, SP 9/28

Masseria del Feudo, Nero d'Avola,  
Sicilia, IT 10/30