The CONTINENTAL
-WESTHAMPTON-

APPETIZERS

HOUSEMADE NACHOS 16.00
tortilla chips with jack & cheddar cheese, black beans, pico de gallo, shredded lettuce, jalapeños, served with salsa & sour cream | add a protein +4

CONTINENTAL WINGS 15.50
housemade ancho chili hot sauce or tangy white bbq

DIRTY CHIPS OR FRIES 13.00
fried in our kitchen, topped with jack & cheddar cheese, smoked bacon & chives, served with a side of ranch

TEMPURA HAM & CHEESE STICKS 14.00
prosciutto wrapped gruyere, tempura fried, with marinara

FRENCH STYLE MUSSELS 16.00
white wine, butter, shallots, tomatoes, celery, garlic, parsley, cream, served with crostinis

CHIPS & SALSA 6.75
with mole blanco (white sauce)

FRIED OYSTERS 15.25
crispy fried, served with green goddess herb remoulade

BAKED GOAT CHEESE 15.25
baked in the oven with honey & pinenuts, served with crostini & arugula salad

SPANAKOPITA 15.25
spinach & feta pie baked in phyllo, side of mixed greens

SLOW ROAST LAMB OR FALAFEL SLIDERS 15.25
shaved, slow roasted leg of lamb or falafel, mini pitas, pico de gallo, lettuce, onion, tzatziki

FRIED CALAMARI & BANANA PEPPERS 15.50
with mixed greens, balsamic glaze, side of marinara

PEEL 'N' EAT SHRIMP *1/2 lb.* 14.00 *1 lb.* 22.00
with old bay & cocktail

SALADS

ADD a PROTEIN: *Grilled Chicken +4, Falafel +4, *Salmon +7, or Lamb +5, Grilled or Fried Shrimp +7, Brisket +6*

All salads served with Housemade Jalapeno Cheese Cornbread

CONTINENTAL HOUSE 14.00
our standard, romaine, onion, tomatoes, cucumbers, carrots, olive oil croutons & lemon-thyme vinaigrette

THE GREEK 15.00
romaine tossed with tomatoes, feta, cucumbers, kalamata olives, red onion, pepperoncini, & house vinaigrette served with pita

KALE CAESAR 14.00
organic black kale, parmesan, asiago, caesar dressing, olive oil croutons

IVY LEAGUE 15.00
spinach, with gorgonzola, dried cranberries, onions, toasted pecans, granny smith apples, cherry tomatoes & warm bacon viniagrette

TITANIC 15.00
iceberg wedge, blue cheese crumbles, chopped bacon, cherry tomatoes, red onion, served with blue cheese dressing

THREE CHOPT 15.50
the CW cobb with romaine lettuce, chopped bacon, avocado, eggs, roasted red peppers, cherry tomatoes,red onion, blue cheese crumbles, served with blue cheese dressing

EASTHAMPTON 15.50
grilled chicken, romaine lettuce, mandarin orange, cilantro, shaved almonds, jicama, carrots, crunchy rice noodles, sesame dressing

SANDWICHES *Choice of side*

CONTINENTAL CLUB 15.75
slow roasted turkey & ham, bacon, lettuce, tomato, mayo, swiss & american, choice of bread

SMOKED B.L.T. 14.00
crisp lettuce, mayo, tomato, & smoked bacon served on choice of hearty sourdough, whole grain, or rye

GRILLED CHEESE 12.00
sharp cheddar & gruyere, sourdough, rye, or whole grain | add avocado, ham, bacon, tomato $1.50 each

ZUCCHINI FALAFEL WRAP 14.25
roasted red peppers, goat cheese, artichoke, tahini mayo, mixed greens, tomato, & onion

BARBEQUE BEEF BRISKET 15.00
chopped smoked beef brisket on bun with housemade roasted poblano barbeque sauce and apple jicama slaw

KENTUCKY HOT BROWN 15.00
the 1926 open faced classic, slow roasted turkey, country gravy, smoked bacon, tomato, hearty sourdough

SLOW ROASTED PORK BANH MI 15.50
slow roasted pork, ham, pickled veggies, cilantro, and sambal mayo on a crunchy torpedo

THE SAILOR 15.00
richmond classic! rye, pastrami, kielbasa, swiss, spicy mustard

SALMON REUBEN 16.50
pastrami spiced salmon on rye with continental sauce, swiss cheese and jicama apple slaw

GROVE CHICKEN GRINDER 15.50
grilled chicken, house poblano barbecue sauce, pepper jack, smoked bacon, apple jicama slaw

THE FOOTLONG HOTDOG 16.00
all beef kosher frank • choice of toppings: cheddar/sauerkraut/onions/relish/slaw/spicy mustard all free, served with a pickle

Housemade, Slow Roasted
FRENCH DIPS 15.75

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

BEEF
sauteed mushrooms & onions, melted swiss

PORK
broccolini & melted asiago

TURKEY
house cranberry sauce, melted swiss

LAMB
wilted black kale & goat cheese

SOUPS

VEGETARIAN 6.00 CUP / 9.00 BOWL

SOUP OF THE DAY 6.00 CUP / 9.00 BOWL

SIDES 6.00

French Fries
Broccolini with Asiago
Garlicky Green Beans
House Made Potato Chips (w/ salt pepper & oregano)
Apple Jicama Slaw
Sweet Potato Fries
Brussels Sprouts with Sriracha Honey + Lime

**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.*

Stack 'Em Up BURGERS

"OLD SCHOOL BURGER GOES VERTICAL"

Served on toasted bun with lettuce, tomato, red onion and pickle. Choice of side.

***SINGLE 12.25**
add cheese 1.00
add bacon 1.50
*add *fried egg* 1.50

***DOUBLE 15.25**
add cheese 2.00
add bacon 1.50
*add *fried egg* 1.50

***TRIPLE 18.25**
add cheese 3.00
add bacon 1.50
*add *fried egg* 1.50

HOUSE BURGERS

Double up the patty on any house burger for $3.00

*THE HOME RUN 15.75
single burger, chopped brisket, house poblano barbeque, pepperjack cheese

*CUBA LIBRE 15.75
single burger, pork, ham, pickles, mustard, swiss cheese, pressed

STUFFED SHROOM 15.00
crisp fried gruyere stuffed portabello, with continental sauce

YOUNG TURK 15.75
8oz turkey burger (contains gluten), cheddar | add bacon $1.50, add avocado $1.50 | add fried egg $1.50

PIZZA

MAKE YOUR OWN PIE 15.25
10" pizza with marinara mozzarella & choice of toppings:- choose up to 3 :-

Pepperoni
Ham
Onion
Mushrooms
Banana Peppers
Pineapple
Roasted Red Peppers
Artichoke
Olive
Feta

MARGHERITA 15.25
the classic pie topped with fresh mozzarella, basil, tomatoes

BBQ CHICKEN BACON 15.25
grilled chicken, smoked bacon, mozzarella with housemade roasted poblano barbeque sauce

PASTA & ENTREES

AVAILABLE AFTER 5PM

STARVING STUDENT 17.50
classic spaghetti with traditional hearty meat sauce or marinara sauce, with garlic bread | Baked Mozzarella + $1

FISH 'N CHIPS 22.00
beer battered & deep fried haddock, served with fries, apple jicima slaw, lemon & green goddess remoulade

COUNTRY FRIED STEAK OR CHICKEN 22.00
chicken breast or sirloin steak pounded and hand breaded, fried crispy golden brown, served with mashed potatoes and garlicy green beans

*CARNE ASADA TACO PLATTER 22.00
3 corn tortillas, flank steak, apple jicama slaw, pico, cheese, avocado sour cream, enchilada sauce with black beans and rice

BEEF BRISKET PLATE 21.00
pulled beef brisket plate with rice, black beans, apple jicama slaw, cornbread, with housemade roasted poblano bbq sauce

PENNE CONTINENTAL 18.50
penne with bacon, broccolini, and a gorgonzola cream sauce served with garlic bread
Add Chicken + $4 or Shrimp +$7

BURRITO AZTECA 21.00
with chorizo, chicken, shrimp, avocado, pico de gallo, queso blanco sauce, with black beans & rice

MAHI MAHI TACO PLATTER 21.00
3 corn tortillas, blackened mahi mahi, apple jicama slaw, pico, cheese, avocado sour cream, enchilada sauce with black beans and rice

Continental CHICKEN OR EGGPLANT PARMESAN 19.00

"Tom Haverford's favorite, also known as "chicky-chicky parm-parm"

parmesan cheese & breadcrumb fried breast of chicken or battered eggplant cutlets on a bed of spaghetti with marinara and shaved parmesan, served with garlic bread

KIDS

12 & UNDER

CLASSIC HOT DOG 8.00

BUTTER OR MARINARA NOODLES 8.50

KIDS BURGER 8.00

GRILLED CHEESE 8.00

CHICKEN TENDERS 8.00

DESSERTS

CHOCOLATE BROWNIE SUNDAE 8.00

STICKY TOFFEE PUDDING 8.00
date spongecake soaked in salted caramel, served hot with a scoop of vanilla ice cream

KEY LIME PIE TART 8.00
with whipped cream and berry coulis

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