

The Continental Tavern

Olde Fashioned American Tavern Fare

-- with a curiously modern accent

FAMILY DINING

in our beautifully restored 18th Century Tavern

Continental Parlor Room

Catering for all occasions on the historic 2nd floor of the Tavern

HAPPY HOUR *Mon – Fri* 4:00 – 6:00

Domestic Beer - \$2.50/pt House Drinks - \$4.50 House Wine - \$4.50
Reduced Price Appetizers

Sports

8 Hi-Def Screens
MLB Extra Innings
NFL Sunday Ticket

LIVE MUSIC

THURS, FRI & SAT
9 PM – 12:30 AM

Open 7 Days a Week 11:00 am until Midnight (1:00 am on Fri and Sat)

CALL AHEAD SEATING AVAILABLE

2 North Main Street

Yardley, PA 19067

215 493-9191

WWW.CONTAV.com

Like us on 

APPS -- SNACKS -- SMALL PLATES

WINGS – Regular or Boneless

Choice of sauce: Mild, Rogue Dead Guy Hot, Honey BBQ, Garlic Parmesan
Wings served with blue cheese and celery.

or

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

10 wings - 10 20 wings - 19 50 wings - 46

- GOURMET CHEESE & MEAT BOARD** Chef's selection of meats, cheeses & accompaniments, served with grilled breads 15
- FRIED PRETZEL BITES** Served with beer cheese dipping sauce. 7
- FRIED CALAMARI** Peppadew Peppers, drizzled with spicy honey. 11.5
- REAL WISCONSON FRIED CHEDDAR CURDS** Battered and fried, marinara dipping sauce. 8
- CLASSIC HUMMUS** Topped with romesco, drizzle of olive oil, grilled salt loaf. 10
- NACHOS** Monterey Jack blend, sour cream, onion, jalapeño, black beans, pico de gallo. 10.5 With Chili or Chicken. 4
- FRIED DILL PICKLES** Beer battered, with chili-garlic dipping sauce 6
- PHILLY CHEESE STEAK SPRING ROLL** Handmade with caramelized onions & American cheese. Served with sriracha ketchup. 8
- BURATTA BRUSCHETTA** Grilled salt loaf, buratta cheese, roasted cherry tomatoes, basil oil, sea salt 12

FRIES

- Original 4 ConTav fries (cheese sauce & Old Bay seasoning) 5 Sweet potato fries 5
- POUTINE FRIES** Wisconsin Cheddar curds, brown gravy, smoked sea salt. 8.5

SALADS

- BEET AND GOAT CHEESE SALAD** Honey glazed beets, goat cheese, candied walnuts over a bed of arugula, drizzled with balsamic glaze, topped with smoked sea salt. 11
- HONEY TOASTED ALMOND CHICKEN CAESAR SALAD** Almond crusted chicken served over romaine, roasted honey almonds and Honey Caesar Dressing. 14.5
- ASIAN SALAD** Asian chicken, Asian greens (power blend of broccoli, kohlrabi, kale, shaved Brussel sprouts, golden beets, carrots, red cabbage), mandarin oranges, scallions, sesame seeds, cherry tomato, cucumber, orange sesame ginger dressing 13
- WEDGE SALAD** Bacon, crumbled bleu cheese, cherry tomatoes, ranch dressing. 9.5
- HOUSE SALAD** Spring mix, cucumbers, carrot ribbons, cherry tomatoes, and red onions. 7
- CLASSIC CAESAR** Romaine hearts, parmesan and croutons. 8
- STEAK SALAD** Sirloin, romaine, red onion, roasted tomatoes, blue cheese, balsamic glaze. 16.5
- APPLE WALNUT SALAD** Mixed greens, Red onions, cherry tomatoes, candied walnuts, goat cheese, sliced local apples with balsamic vinaigrette. 10.5

SALAD ADD-ONS: Chicken - 5 Rock Shrimp, Steak, Salmon, Calamari - 9 Crab cake, Scallops - 10

**Dressings: Creamy Balsamic, Blue Cheese, Caesar, Honey Caesar,
Oil and Vinegar, Ranch, Remoulade**

SOUP

- CHILI** -- Certified Angus Beef, with jalapeño cornbread 8
FRENCH ONION -- Topped with gruyere and provolone cheese 8
SOUP DU JOUR -- Bowl or cup priced daily

THE CONTINENTAL AWARD WINNING BURGER

All Beef burgers are an 8 ounce blend of ground sirloin, short rib, and brisket meat.

ALL BURGERS AND SANDWICHES SERVED WITH FRIES

- SIGNATURE BEEF BURGER** Sriracha glazed pork belly, sunny side up egg, smoked sea salt, remoulade sauce. 15
BEER CHEESE BEEF BURGER Served with fried onion strings and barbeque sauce. 14
LAMB BURGER 7 oz. freshly ground lamb, truffle cheddar, red onion marmalade, remoulade, on a brioche bun 15
PLAIN BURGER, VEGGIE BURGER, TURKEY BURGER Lettuce, tomato, red onion 12
Cheese Choices: American, Cheddar, Goat Cheese, Gruyere, Provolone Blue Cheese, Truffle Cheddar – Add .50
Added Toppings: Mushrooms, Caramelized Onions - .75 Bacon - 1 Fried Egg - 1

SANDWICHES

- STEAK SANDWICH** Filet, remoulade, robiola cheese, red onion marmalade, arugula, on a baguette 15
PULLED PORK Slow cooked hickory smoked, with zesty coleslaw on a brioche bun. 11.5
REUBEN Pastrami and Sauerkraut, gruyere cheese, remoulade, grilled on rye bread. 12
BLT Bacon, lettuce, tomato on homemade salt loaf with special sauce. 10.5 Add fried egg 1
CHEESESTEAK – BEEF OR CHICKEN With American cheese. 10.5
CHICKEN SALAD WRAP Apples, walnuts, raisins, cider mayo, iceberg lettuce in a flour tortilla. 10.5
TURKEY CLUB Applewood bacon, lettuce, tomato, Swiss cheese & cranberry mayo, on double cut whole wheat toast 12
CRAB CAKE SANDWICH Cajun mayo, lettuce, tomato, and red onion on a brioche bun. 15
GRILLED CHEESE Truffle cheddar cheese on homemade salt loaf. 10
TAVERN CHICKEN SANDWICH Grilled chicken breast, gruyere cheese, bacon, lettuce, tomato, remoulade on brioche bun. 11

Fries Substitutions: – **Sub Salad:** add 2
Sub ConTav fries or sweet potato fries: add 1.5 **Sub Seasonal Vegetables:** Market price

Gluten free items: Chicken fingers, pasta, buns, bread. Available at additional cost.

TAVERN FARE

ROCK SHRIMP TACOS Corn tortilla, rémoulade, daikon radish, pickled red cabbage, queso fresco, micro cilantro, sriracha, smoked sea salt. (Gluten Free) 15

ROCK SHRIMP AND GRITS Hominy cheddar grits, tasso ham broth, served in a cast iron skillet. Served with a house salad and grilled homemade bread. 15

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

CAST IRON SKILLET OF MAC & CHEESE A blend of yellow cooper cheddar and gruyere cheeses, topped with panko bread crumbs. Served with house salad 12

FISH & CHIPS Beer battered cod, tartar sauce, coleslaw and French fries. 15

ENTRÉES

NEW YORK STRIP – 14 OZ. Served with roasted potatoes and seasonal vegetables. 23

FILET MIGNON Succulent seasoned beef served with roasted potatoes and seasonal vegetables 28

BABY BACK RIBS Fries, coleslaw Half Rack 18 Full Rack 24

FAJITAS Sizzling chicken, steak or rock shrimp, red & green peppers, and onions. With sour cream, pico de gallo, Monterey Jack blend, on flour tortillas. Chicken 17; Steak or Rock Shrimp 19; Combo 20

JAMAICAN JERK CHICKEN Caribbean rice, mango sauce, citrus salsa, fried plantains 17

CHICKEN BRUSCHETTA Grilled chicken topped with fresh mozzarella cheese and bruschetta, served roasted potatoes and sautéed baby spinach, garnished with balsamic drizzle. 16.5

CRAB CAKES Served with Cajun mayo, roasted potatoes and seasonal vegetables 24

SEARED SCALLOPS Wild mushroom risotto, bacon lardon, parmesan 26

GRILLED SALMON With roasted potatoes and seasonal vegetables. 22

ROCK SHRIMP SCAMPI Rock shrimp, asparagus, cherry tomato, white wine garlic sauce, cavatappi, parmesan cheese 18

PASTA ARABIATTA Italian sausage, peppers, onions, marinara, fresh mozzarella, cavatappi 16

PESTO CHICKEN PASTA Grilled chicken, with cavatappi, pesto cream, roasted cherry tomatoes, toasted pine nuts, parmesan cheese 18

BEVERAGES

Coffee	Hot Tea	Iced Tea (unsweetened)	Lemonade
Ginger Ale	Classic Coke	Diet Coke	Sprite
			Old Fashioned Root Beer
	Milk		Chocolate Milk
	Orange Juice	Apple Juice	Hot Chocolate

2.99

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

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