

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 bleu cheese and celery.

or

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

8 wings - 10 16 wings - 19

- GOURMET CHEESE & MEAT BOARD** Cured meats, cheeses & accompaniments, grilled breads 16
- FRIED PRETZEL BITES** Served with beer cheese dipping sauce. 7.5
- FRIED CALAMARI** Peppadew Peppers, drizzled with spicy honey. 13
- REAL WISCONSON FRIED CHEDDAR CURDS** With marinara dipping sauce. 8.5
- CLASSIC HUMMUS** Topped with romesco, with carrots, grilled salt loaf bread. 10
- NACHOS** Monterey Jack blend, sour cream, onion, jalapeño, black beans, pico de gallo. 11 With Chili or Chicken. 4
- FRIED DILL PICKLES** Beer battered, with chili-garlic dipping sauce 6.5
- PHILLY CHEESE STEAK SPRING ROLL** Handmade with caramelized onions & American cheese.
Served with sriracha ketchup. 9
- 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, sea salt, green onions. 8.5

SALADS

- SUMMER SALAD** Mixed greens, seasonal berries, tart raspberry vinaigrette, feta cheese. 10
- BEET AND GOAT CHEESE SALAD** Honey glazed beets, goat cheese, candied walnuts, arugula, drizzled with balsamic glaze, topped with sea salt. 11
- HONEY TOASTED ALMOND CHICKEN CAESAR SALAD** Almond crusted chicken served over romaine, roasted honey almonds and Honey Caesar Dressing. 15
- 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 14
- WEDGE SALAD** Bacon, crumbled bleu cheese, cherry tomatoes, ranch dressing. 10
- HOUSE SALAD** Spring mix, cucumbers, carrots, cherry tomatoes, and red onions. 7
- CLASSIC CAESAR** Romaine hearts, parmesan and croutons. 8
- 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 - 6 Shrimp or Steak or Salmon - 10

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

SOUP

- CHILI** -- Certified Angus Beef, with jalapeño cornbread 8
FRENCH ONION -- Topped with Swiss and provolone cheeses, croutons 8
SOUP DU JOUR -- Bowl or Cup

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

- BEER CHEESE BEEF BURGER** Fried onion strings and barbeque sauce. 15
LAMB BURGER 7 oz. fresh ground lamb, truffle cheddar, red onion marmalade, rémoulade, on a brioche bun. 16
CLASSIC BURGER, VEGGIE BURGER, TURKEY BURGER Lettuce, tomato, red onion, choice of cheese 13.5
Cheese Choices: American, Cheddar, Goat Cheese, Swiss, Provolone, Bleu Cheese, Feta
Added Toppings: Mushrooms, Caramelized Onions - .75 Bacon - 1.5 Fried Egg - 1

SANDWICHES

- SHAVED PRIME RIB** Caramelized onions, provolone, horseradish mayo, on toasted baguette with side of au jus. 15.5
PULLED PORK Slow cooked & hickory smoked, with zesty coleslaw on a brioche bun. 12
REUBEN Pastrami and Sauerkraut, Swiss cheese, rémoulade, grilled on rye bread. 13
BLT Bacon, lettuce, tomato on homemade salt loaf with special sauce. 11
BELT Bacon, fried egg, lettuce, tomato on homemade salt loaf with special sauce. 12
CHEESESTEAK – BEEF OR CHICKEN With American cheese. 11
CHICKEN SALAD WRAP Apples, walnuts, raisins, cider mayo, iceberg lettuce in a flour tortilla. 11
TURKEY CLUB Applewood bacon, lettuce, tomato, Swiss cheese & cranberry mayo, on double cut whole wheat toast. 13
CRAB CAKE SANDWICH Cajun mayo, lettuce, tomato, and red onion on a brioche bun. 16
GRILLED CHEESE Truffle cheddar cheese on homemade salt loaf. 10
TAVERN CHICKEN SANDWICH Grilled chicken breast, Swiss cheese, bacon, lettuce, tomato, rémoulade on brioche bun. 12.5

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

SHRIMP TACOS Corn tortilla, rémoulade, daikon radish, pickled red cabbage, queso fresco, micro cilantro, sriracha, sea salt. (Gluten Free). 16

SHRIMP AND GRITS Hominy cheddar grits, tasso ham broth, served in a cast iron skillet. Served with a house salad and grilled homemade bread. 16

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 Swiss cheeses, topped with panko bread crumbs. Served with house salad. 13

FISH & CHIPS Beer battered cod, tartar sauce, coleslaw and French fries. 16

ENTRÉES

FAJITAS

Sizzling chicken, steak or shrimp, red & green peppers, and onions. With sour cream, pico de gallo, Monterey Jack blend, with flour tortillas.

Chicken 18; Steak or Shrimp 20; Combo 22

STEAK Chef's choice of premium hand-trimmed beef at market price. With house potatoes, seasonal vegetables.

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

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

CHICKEN BRUSCHETTA Grilled chicken topped with fresh mozzarella cheese and bruschetta, with roasted potatoes and sautéed baby spinach, garnished with balsamic drizzle. 17

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

GRILLED SALMON With roasted potatoes and seasonal vegetables. 22

PESTO CHICKEN PASTA Grilled chicken, with cavatappi, pesto cream, roasted cherry tomatoes, toasted pine nuts, parmesan cheese, 17

BLACK GARLIC CAVATAPPI Yellow tomato, bacon lardon, peas, arugula, parmesan crisps, black garlic cream sauce, 16.5

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 foodborne illness.