

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

BAKED BRIE Apricot almond jam, dried cranberries, earl grey toast, seasonal fruit. [V] 14

ARTICHOKE AND SPINACH DIP Served warm in our homemade bread bowl with grilled salt loaf and crispy tortilla chips for dipping. [V] 12

SHORT RIB FLAT BREAD Braised short rib, queso fresco, green onion, cheese sauce, drizzled with black truffle oil, sprinkled with maldon flake salt. 14

FRIED PRETZEL BITES Served with beer cheese dipping sauce. [V] 7.5

FRIED CALAMARI Peppadew Peppers, drizzled with spicy honey. [V] 13

REAL WISCONSON FRIED CHEDDAR CURDS With marinara dipping sauce. [V] 8.5

CLASSIC HUMMUS Topped with romesco, with carrots, tortilla chips. [V] 10

NACHOS Monterey Jack blend, sour cream, onion, jalapeño, black beans, pico de gallo. [V] 11
With Chili or Chicken. 4 Add Guacamole 2

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. [V] 12

FRIES

Original 4 ConTav fries (cheese sauce & Old Bay seasoning) 5 Sweet potato fries 5

SALADS

KALE SALAD Kale salad mix, cherry tomatoes, roasted squash, dried cranberries, pears, earl grey crotons, toasted pumpkin seeds, tossed with an apple cider vinaigrette. [V] 11

BEET AND GOAT CHEESE SALAD Honey glazed beets, goat cheese, candied walnuts, arugula, drizzled with balsamic glaze, topped with sea salt. [V,G] 11

HONEY TOASTED ALMOND CHICKEN CAESAR SALAD Almond crusted chicken served over romaine, roasted red peppers, 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. [G] 14

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

SALAD ADD-ONS: Chicken - 6 Shrimp or Steak or Salmon - 10

**Dressings: Creamy Balsamic, Bleu Cheese, Caesar, Herbed Vinaigrette
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

THREE SQUASH SOUP Butternut, Carnival, and Acorn squashes seasoned with a hint of nutmeg topped with a whipped crème fraiche. [V,G] 6

THE CONTINENTAL AWARD WINNING BURGER

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

ALL BURGER SERVED WITH FRIES

BEER CHEESE BEEF BURGER Fried onion strings and barbeque sauce. 15

MAPLE BACON BURGER Maple glazed bacon, brie cheese, apricot and almond jam. 15

CLASSIC BURGER, VEGGIE BURGER, TURKEY BURGER Lettuce, tomato, red onion, choice of cheese 13.5

SWEET POTATO BURGER Roasted sweet potato and white bean burger patty topped with crispy fried onions and a maple syrup aioli. [V] 12

Cheese Choices: American, Cheddar, Goat Cheese, Swiss, Provolone, Bleu Cheese, Fontina

Added Toppings: Mushrooms, Caramelized Onions - .75 Bacon - 1.5 Fried Egg - 1

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

SHAVED PRIME RIB Caramelized onions, provolone, horseradish mayo, on toasted baguette with side of au jus. 15.5

BBQ PORK Caramelized pork, zesty BBQ sauce, apple & fennel coleslaw, served on two mini brioche buns. 12

REUBEN Pastrami and Sauerkraut, Swiss cheese, rémoulade, grilled on rye bread. 13

MEATLOAF SANDWICH Homemade meatloaf, fontina cheese, crispy fried onions, sriracha ketchup, grilled ciabatta. 14

BELT Bacon, fried egg, lettuce, tomato on homemade salt loaf with special sauce. 12

CHEESESTEAK – BEEF OR CHICKEN With American cheese. 11.5

CHICKEN SALAD Apples, walnuts, raisins, cider mayo, iceberg lettuce, on whole wheat toast. 11.5

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. [V] 16

SHORT RIB GRILLED CHEESE Braised short rib, truffle cheese, melted leeks, on homemade salt loaf. 14

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.

Vegetarian: [V] Gluten Free: [G]

TAVERN FARE

PORK TACOS marinated pork, carrot/jicama blend, queso fresco, pickled cabbage, micro cilantro, grilled corn tortilla, maldon sea salt. [G] Served with fries. 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 Swiss cheeses, topped with panko bread crumbs. Served with house salad. [V] 14

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

BAKED SHELLS House made sausage, marinara, parmesan and fresh mozzarella cheeses baked in a cast iron skillet, and topped with whipped ricotta and fresh basil. Served with a house salad. 14

CONTINENTAL SAVORY BBQ

ALL BBQ SERVED WITH MAC 'N CHEESE, BAKED BEANS, COLESLAW AND CORNBREAD

BABY BACK RIBS Half Rack 18 Full Rack 24 Add ½ BBQ Chicken to Full or Half Rack 10

BBQ CHICKEN Half roasted chicken in savory BBQ sauce 16

ENTRÉES

STEAK FRITTES Grilled flank steak, parmesan truffle fries, au jus. 18

PRIME RIB Served with mashed potato and seasonal vegetable. 14 oz 24

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

STUFFED CHICKEN BREAST Cranberry and cornbread stuffing, herbed chicken jus, served with mashed potato and seasonal vegetable. [G] 22

CHICKEN BRUSCHETTA Grilled chicken topped with fresh mozzarella cheese and bruschetta, with mashed potatoes and sautéed baby spinach, garnished with balsamic drizzle. [G] 18

CRAB CAKES Served with a roasted corn salsa, Cajun mayo, French fries and coleslaw. [G] 24

MAPLE GLAZED GRILLED SALMON Mashed potatoes, roasted carrots, parsnips and butternut squash. [G] 24

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

PASTA RAGU Tagliatelle pasta served with a ground beef and short rib ragout. 18

BRAISED SHORT RIB Topped with an herbed short rib jus, and red wine reduction. Served with mashed potatoes and seasonal vegetable. 24

NOT YOUR MAMA'S MEATLOAF Beef, pork, and veal mixture. Served with mashed potatoes, seasonal vegetables, and a zesty beef gravy. 24

BEVERAGES

Coffee	Hot Tea	Iced Tea (unsweetened)	Lemonade
Ginger Ale	Classic Coke	Diet Coke	Sprite
	Milk		Old Fashioned Root Beer
	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.