



# SUNDAY BRUNCH

## BOTTOMLESS EXPERIENCE



**2 Hour Table Limit**

*\$100 table fee for any additional time.*

**\$59 Per Person\***

Choose from our small plates, waffle & omelet station  
and unlimited bloody mary's, mimosas & bellinis

**Bottomless Food \$45**

**Bottomless Drinks \$35**

### TO START

**Cherry & Chocolate Yogurt 14**  
*coffee granola*

**Housemade Biscuits 9**  
*Spiced Cranberry Jam*

**LINCOLN Kale Salad 19**  
*Chopped Kale, currants, pecorino cheese,  
lemon vinaigrette*

**Cornmeal Crusted Shrimp Tacos 16**  
*Pea guacamole, chipotle crema*

**Lobster Bisque 18**  
*Crouton, dill crème fraîche, chive oil,  
lobster chunks*

**Spring Panzanella 18**  
*Focaccia croutons, lemon feta, zucchini, pickled  
asparagus, sugar snaps, lemon oregano vinaigrette*

**Brussels Sprouts 17**  
*Strawberry rhubarb mostarda, lemon ginger yogurt*

**LINCOLN Mac & Cheese 15**  
*Mornay, smoked gouda, farmhouse cheddar*

### PART TWO

**Blueberry Ricotta Pancakes 18**  
*Gingerbread butter, spiced pears*

**Shrimp & Grits 29**  
*Stone ground cheddar grits, creole trinity, bacon,  
lemon gremolata*

**Fried Chicken & Waffle 23**  
*Buttermilk, hot honey, kale slaw, bacon jam*

**Steak & Eggs**  
*Spring onion potato galette, hollandaise, herb  
chimichurri*

**Philly Short Rib Benedict 26**  
*Sweet onions, sour cream biscuit, cheese whiz  
mornay*

**Zucchini & Goat Cheese Scramble 16**  
*Country eggs, biscuit and a side salad*

**Strawberry French Toast 19**  
*Elderflower ginger syrup*

**Gyro Brunch Sliders**  
*Gyro spiced beef, feta yogurt, arugula, shaved  
cucumber, pickled tomatoes, harrisa*

### SWEETS

**Fudge Cake 10**  
*Passion fruit, mocha custard,  
chocolate crumb*

**Strawberry Cheesecake Donuts 10**  
*Whipped cheesecake, strawberry dusted,  
elderflower creme anglaise*

**Lemon Rhubarb Rice Pudding 10**  
*Pastry cream, lemon, candied rhubarb*

### HANDMADE WAFFLE & OMELET STATION

*Featuring our handmade omelet & waffle station where you can make your own  
brunch delicacies. Add your favorite fruit toppings to your waffle and fresh  
ingredients in your omelet as our Chef prepares it your way, right in front of you*

#### SIDES

*\*not included in endless experience*

**Apple Smoked Bacon 9**  
*4 hearty slices*

**Organic Maple Pork Sausage 9**

**Scallion & Cheddar Waffle 11**

**Home Fries 7**

**House Salad 7**

**Brioche Pullman Toast 6**

**Local Organic Eggs (2) 6**

#### COCKTAILS & BEVERAGES

*\*not included in endless experience*

**Presidential Bloody Mary 21**  
*Skyy Vodka, grilled shrimp,  
applewood bacon*

**Abe's Spicy Margarita 16**  
*Jalapenos infused Milagro,  
fresh lime, agave nectar,  
jalapenos, served on the rocks*

**Fresh OJ 5**

**Fresh Grapefruit 5**

**Brewed Coffee 4**

**French Press 6**

**Milk 4**

**Cappuccino 6**

**Latte 6**

**Espresso 5**

*NOTE: To-go boxes are not permitted for bottomless food or drinks.*

*Due to the extraordinary increases we have experienced in labor and operating costs, a 3.5% RESTAURANT SURCHARGE will be added to all checks.*

*We thank you for your support and understanding.*

*Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have special dietary requirements.*

*Parties of five (5) or more will be charged a 20% gratuity. One check per table. No separate checks. Limit five (5) credit cards per table.*

**1110 VERMONT AVE, NW**

**202-386-9200**

**LINCOLNRESTAURANT-DC.COM**

## SIGNATURE COCKTAILS

### Lincoln Sour 16

*Wild Turkey bourbon, Laird's Applejack brandy, Fresh lime juice, Barkeep apple bitters*

### Honest Abe's Moonshine 15

*Maryland peaches infused Tito's, Peach puree, Ginger, Fresh lemon, Orange bitters*

### Lady Lincoln 14

*Reine d'Or rose, Ford's Gin, Hibiscus agave, Fresh lemon, Peychaud bitters*

### Freedom Manhattan 30 day Barrel Aged 17

*Old Forester 86 bourbon, Dolin sweet vermouth, Yellow Chartreuse, Angostura bitters, Aged 30 days in oak barrel, Square ice*

### Emancipation No. 21 Punch Bowl 50

*Equiano light rum, Pimm's No.1, Vanilla almond chai tea, Fresh lemon, Peychaud bitters  
(serves 2-8)*

## CLASSIC COCKTAILS

### Americanos 12

*Campari, Cinzano sweet vermouth, Seltzer water, Orange*

### Hemingway's Daiquiri 15

*Equiano Light Rum, Maraschino, Fresh lime, Fresh grapefruit*

### Pisco Sour 14

*Macchu Pisco, Fresh lime, Egg white, Simple syrup, Angostura bitters*

### Moscow Mule 12

*Skyy Vodka, Fresh lime half, House made ginger*

### Grand Sazerac 15

*Wild Turkey 101 rye, Grand Marnier, Peychaud's bitters, St. George absinthe*

### Tommy's Margarita 21

*Casamigos Blanco, Fresh lime, Agave nectar*

### Old Fashioned 16

*Old Forester 100 bourbon, Angostura & Orange bitters, Demerara*

## THE RICKEY IS WASHINGTON DC'S OFFICIAL COCKTAIL

### Sheeney's Rickey 15

*Ford's gin, Woodford bourbon reduction, Seltzer, Sweet Lime Foam*

*Sheeney's rickey was documented in the 1920's by a DC bartender named Henry Thomas at Shoemaker's, the birthplace of the original Rickey cocktail. A Sheeney's Rickey is one that left the lime shell out of the drink according to Thomas. We 'left it out' by transforming the lime shell into a sweet lime foam.*

## WHITE WINE

Reine d'Or, Cava, Spain, NV 13/42

Reine d'Or Rose of Cava, Spain, NV  
14/42

Chardonnay, Pacificana, California,  
2020 16/50

Chardonnay, Barboursville, Virginia,  
2022 15/52

Riesling, Graff, Germany, 2022 13/50

Pinot Gris, Chateau Ste Michelle,  
Columbia Valley, 2021 14/50

Sauvignon Blanc, Yealands, New  
Zealand, 2022 15/46

Rhanleigh, Chenin Blanc, South  
Africa, 2022 13/42

## RED WINE

Zinfandel, Klinker Brick, California,  
2019 14/50

Merlot, Ferrari Carano, California, 2018  
15/54

Malbec, Las Lajas, Argentina, 2021  
15/50

Red Blend, The Federalist, California,  
2018 15/50

Red Blend, Pasqua Passione Sentimento,  
Italy, 2020 13/44

Montepulciano d'Abruzzo, Illuminati,  
Italy, 2019 14/56

Cabernet Sauvignon, Barossa Valley,  
Australia, 2020 16/54

Pinot Noir. Benton Lane, Oregon. 2022  
16/52

## BEER

DC Brau Public Ale, DC 8

Loose Cannon IPA, MD 8

Victory Sour Monkey, MD 8

Sam Adams Lager, MA 8

Anxo District Dry Cider, DC 8

Devil's Backbone Lager VA 8

Flying Dog IPA, MD 8

DC Brau Porter, DC 8

Allagash White Ale, ME 8

Stella Artois, BE 8