



DINNER MENU

SERVING THE COMMUNITY SINCE 2011



STARTERS

<p>Deviled Eggs 18 <i>Traditional 6</i> Fried Pork Belly 9 <i>Crab 12</i> <i>Lobster 12</i></p> <p>Lobster Bisque 18 <i>Crouton, dill crème fraîche, chive oil, lobster chunks</i></p> <p>Crab & Spring Onion Beignets 16 <i>Green goddess tarter</i></p> <p>Lamb Meatballs 15 <i>Poached squash, chickpea puree, smoked paprika yogurt</i></p>	<p>Fried Calamari 18 <i>Zucchini chips, green onions, lemon capers, remoulade</i></p> <p>Lobster & Creme Fraiche 18 <i>Creme fraiche biscuit, velouté, caviar</i></p> <p>Mac & Cheese 16 <i>Mornay, smoked gouda, farmhouse cheddar</i></p> <p>Parker House Rolls 9 <i>Gingerbread butter</i></p> <p>Asparagus Bearnaise 13 <i>Sunny egg, parmesan custard, bearnaise vinaigrette</i></p>	<p>Crispy Zucchini Chips 18 <i>Lemon caper yogurt, grated parmesan</i></p> <p>Lincoln Fries 12 <i>Spicy aioli, seasonal ketchup, sweet & sour apricot</i></p> <p>Crispy Brussels Sprouts 17 <i>Strawberry rhubarb mostarda, lemon ginger yogurt</i></p> <p>Charcuterie 40 <i>Prosciutto, chorizo, soppressata, salami, goat cheese, parmesan, bleu cheese</i></p> <p>Maryland Crab Dip 17 <i>Grilled rustic bread, lemon & old bay</i></p>
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SALADS

Chicory Salad 18
Spiced cherries, blue cheese, candied almonds, balsamic vinaigrette

Spring Panzanella 25
focaccia croutons, lemon feta, zucchini, pickled asparagus, sugar snaps, lemon oregano vinaigrette

Rocket Salad 18
Crispy artichokes, caper yogurt, prosciutto, grated parmesan, toasted pine nuts

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

Roasted Caesar Salad Heart 18
Toasted parmesan, caesar dressing, anchovy & lemon

SANDWICHES

Crab & Spring Squash Grilled Cheese 27
Lump crab, dill havarti, smoked, pickled green tomato, paprika aioli, sourdough

Lincoln American Burger 21
Romaine lettuce, beefsteak tomato, onion, cheddar cheese, ground brisket, ny strip, special sauce

Lobster Roll 28
Celery, chives, crème fraîche

Abe's Pastrami Reuben 24
Lean pastrami, melted swiss cheese, thousand island dressing & cole slaw (on the side), rye bread

ENTREES

<p>Shrimp & Grits 29 <i>Stone ground cheddar grits, creole trinity, bacon, lemon gremolata</i></p> <p>Black Truffle Risotto 32 <i>Parmesan broth, truffle shavings</i></p> <p>Crab & Asparagus Risotto 33 <i>Maryland crab, dill, lemon zest, crème fraîche, parmesan</i></p> <p>Lemongrass Salmon 33 <i>Rainbow carrots, ginger carrot puree, thai basil, lemongrass honey vinaigrette</i></p> <p>Short Rib Bolognese 30 <i>Soffritto, tomato, rosemary ricotta, spring garlic gnocchi</i></p> <p>14oz New York Strip 48</p>	<p>Chicken Pot Pie 24 <i>Poached chicken breast, carrots, celery, vidalia onions, green peas, flaky pastry top</i></p> <p>Seared Carolina Scallops 35 <i>Spring pearl pasta, zucchini, peas, soft herbs, radish, lobster tarragon emulsion</i></p> <p>Short Rib & Spring Truffle 30 <i>Truffle jus, parmesan potato, heirloom carrots, tarragon crumb</i></p> <p>Local Rockfish 32 <i>Potato fondant, artichoke & tomato vierge, citrus dill emulsion</i></p>
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SIDES

Local Grilled Large Asparagus 11

Glazed Baby Carrots 10
Miso brown butter, garlic yogurt, granola

Duck Fat Fingerling Potatoes 12
Thyme, shallots, lemon aioli



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.

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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

Americano 12

Campari, Cinsano 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

Sheeney's rickey was first created in the 1920s by 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 15/50

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, 2019 15/54

Malbec, Las Lajas, Argentina, 2021 15/50
Red Blend, The Federalist, California, 2019 15/50

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

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

Cabernet Sauvignon, Barossa Valley, Australia, 2019 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