



LUNCH MENU

SERVING THE COMMUNITY SINCE 2011



STARTERS

Deviled Eggs

Traditional 6
Fried Pork Belly 9
Crab 12
Lobster 12

Lobster Bisque 18

Crouton, dill crème fraiche, chive oil, lobster meat

Crab & Spring Onion

Beignets 16

Green goddess tarter

Lamb Meatballs 15

Poached squash, chickpea puree, smoked paprika yogurt

Fried Calamari 18

Zucchini chips, green onions, lemon capers remoulade, salsa macha

Lobster & Creme Fraiche 18

Creme fraiche biscuit, velouté, caviar

Mac & Cheese 16

Mornay, smoked gouda, farmhouse cheddar

Parker House Rolls 9

Gingerbread butter

Asparagus Bearnaise 13

Sunny egg, parmesan custard, bearnaise vinaigrette

Crispy Zucchini Chips 18

Lemon caper yogurt, grated parmesan

Lincoln Fries 12

Spicy aioli, seasonal ketchup, sweet & sour apricot

Crispy Brussels Sprouts 17

Strawberry rhubarb mostarda, lemon ginger yogurt

Charcuterie 40

Prosciutto, Chorizo, Soprasetta, Salami, Goat Cheese, Manchego, Bleu Cheese

ENTREES

Shrimp & Grits 29

Stone ground cheddar grits, creole trinity, bacon, lemon gremolata

Black Truffle Risotto 32

Parmesan broth, truffle shavings

Lemongrass Salmon 33

Rainbow carrots, ginger carrot puree, thai basil, lemongrass honey vinaigrette

Chicken Pot Pie 24

Poached chicken breast, carrots, celery, vidalia onions, green peas, flaky pastry top

Seared Carolina Scallops 35

Spring pearl pasta, zucchini, peas, soft herbs, radish, lobster tarragon emulsion

Short Rib Bolognese 30

Soffritto, tomato, rosemary ricotta, spring garlic gnocchi

Local Rockfish 32

Potato fondant, artichoke & tomato vierge, citrus dill emulsion

SANDWICHES choice of fries or salad

Lump Crab & Squash Grilled Cheese 27

Dill havarti, grilled squash, pickled green tomato smoked paprika aioli, sourdough

Lincoln American Burger 21

Romaine lettuce, beefsteak tomato, nion, cheddar cheese, ground brisket, ny strip, special sauce

Lobster Roll 28

Celery, chives, crème fraiche

Lincoln Cuban Sandwich 19

Prosciutto, mojo braised pork, mustard, pickles, havarti cheese

Crispy Chicken & Cheddar Sandwich 19

honey mustard mayo, sriracha coleslaw

Abe's Pastrami Reuben 24

Lean pastrami, melted swiss cheese, thousand island dressing & cole slaw (on the side), rye bread

Multigrain BLT 18

pickled green tomato, green goddess, jalapeno bacon, butter lettuce

SALADS

Add Chicken -11, Salmon -12, Steak 14, Shrimp 15

Chicory Salad 18

Spiced cherries, blue cheese, candied almonds, balsamic 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

SW Cobb Salad 25

Blackened chicken breast, applewood smoked bacon, shredded havarti cheese, sweet corn, roasted red pepper, avocado, chipotle lime vinaigrette, tortilla chips

Spring Panzanella 25

Focaccia croutons, lemon feta, zucchini, pickled asparagus, sugar snaps, lemon oregano vinaigrette

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.

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, Cinzano sweet vermouth, Seltzer water, Orange

Hemingway's Daiquiri 16

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 documented in the 1920s by a DC bartender named Henry Thomas at Shoomaker'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, Columbian 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, 2021 15/54

Malbec, Las Lajas, Argentina, 2021 14/50
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, 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