



LUNCH MENU

SUMMER 2023



STARTERS

Deviled Eggs

Traditional 6
Lobster 9
Apricot 6

Tuna Ceviche 15

Pickled Fresno peppers, frisee, radishes, cilantro, and lime served with plantain chips

Lobster Bisque 17

Crouton, dill crème fraiche, chive oil, lobster chunks

Baked Pimento Cheese 15

Served with Benne seed crackers

Fried Calamari 18

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

Crab Hushpuppies 18

Tarragon, spring onions, remoulade sauce

Mac & Cheese 15

Mornay, smoked gouda, farmhouse cheddar

Apricot Parker House

Rolls 9

3 Rolls with smoked salt, ginger butter

Pan Roasted Shrimp 18

Salsa macha, lemon, olive oil, garlic chips, grilled roasted bread

Lincoln Fries 12

Spicy aioli, seasonal ketchup, sweet & sour apricot

Crispy Brussels Sprouts 16

Apricot jam, ginger crema

Charcuterie 40

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

ENTREES

Shrimp & Grits 29

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

Lobster & Corn Risotto 29

Grilled corn, roasted cherry tomatoes, parmesan

Merguez Dusted Salmon 33

Cous cous, pea tabouleh, lemon tahini

Chicken Pot Pie 23

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

Pan Seared Scallops 34

White truffle artichoke puree, tricolor cauliflower, asparagus, apricot vinaigrette, toasted hazelnuts

Braised Short Rib 31

Homemade truffle gnocchi, grilled corn, butternut squash,

Half Roasted Chicken 28

Baby carrots, root vegetable puree, parsley-red sorrel, au jus

SANDWICHES

Crab Grilled Cheese 25

Havarti cheese, apricot jam, frisée, remoulade

Lincoln American Burger 21

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

Lobster Roll 27

Celery, chives, crème fraiche

Lincoln Cuban Sandwich 19

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

Crispy Chicken Sandwich 19

Fried chicken, pimento cheese, tarragon ranch, cole slaw

Abe's Pastrami Reuben 24

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

SALADS

Add Chicken -11, Salmon -12, Steak-13, Shrimp 14

Watermelon Salad 18

Garlic yogurt, radishes, pickled fresnos peppers, candied pistachios, frisee, burned honey vinaigrette

Asparagus Salad 18

Whipped parmesan, soft herbs, pickled carrots, crispy artichokes, lemon vinaigrette

LINCOLN Kale Salad 19

Chopped kale, currants, pecorino cheese, lemon vinaigrette

Peaches & Burrata Salad 18

Honey grilled peaches, frisee, radishes, champagne vinaigrette

SW Cobb Salad 25

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

Steak Salad 29

Bleu cheese, asparagus, pickled shallots, tomato, mustard vinaigrette

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. 20% is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. One check per table. No separate checks. No more than 5 credit cards per table.

SIGNATURE COCKTAILS

Lincoln Sour 15

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

Gettysburg Address 15

Macchu Pisco, Bonal Liqueur du Vin, Chef's house made beet purée, Ginger, Fresh lemon, Angostura aromatic 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 16

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

American 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 15

Old Forester 100 bourbon, Angostura & Orange bitters, Demerara

THE RICKEY IS WASHINGTON DC'S OFFICIAL COCKTAIL

Sheeney's Rickey 14

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 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 13/42

Chardonnay, Pacificana, California, 2020 15/50

Chardonnay, Barboursville, Virginia, 2019 14/52

Riesling, Graff, Germany, 2020 13/50

Pinot Gris, Chateau Ste Michelle, Columbian Valley, 2021 13/50

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

Rhanleigh, Chenin Blanc, South Africa, 2020 13/42

RED WINE

Petit Syrah, McManus, California, 2019 13/44

Zinfandel, Klinker Brick, California, 2015 14/50

Merlot, Ferrari Carano, California, 2015 15/54

Malbec, Las Lajas, Argentina, 2019 14/50
Red Blend, The Federalist, California, 2018 15/50

Red Blend, Pasqua Passione Sentimento, Italy, 2017 13/44

Montepulciano d'Abruzzo, Illuminati, Italy, 2017 14/56

Cabernet Sauvignon, Barossa Valley, Australia, 2018 16/54

Pinot Noir, Benton Lane, Oregon, 2017 15/52

BEER

DC Brau Public Ale, DC 8

Loose Cannon IPA, MD 8

Victory Sour Monkey, MD 10

Blue Point Toasted Lager, NY 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

Sam Adams, MA 8