

~ SOUPS ~

- Potato Leek Soup** 7
Crispy garlic, truffle scented oil
- Soup Du Jour** 7

~ SEASONAL MASON JARS ~

Accompanied by house crackers and toast points

- Kumquat onion jam 5
- Gingerbread pumpkin butter 6
- Vanilla spiced beet chutney 5

~ DEVILED EGGS ~

- Traditional 2
- Duck Crackling 4
- Applewood Bacon 3
- Smoked Salmon 3
- Tuna Tartar 5

~ PANTRY ~

2 choices 12 4 choices 18 6 choices 24

Artisanal Cheeses

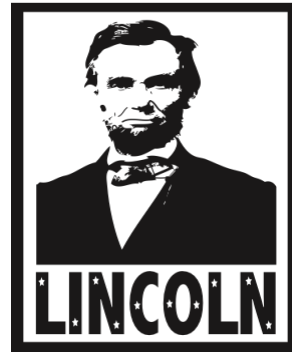
- Bay Blue, Chapel Creamery, MD
- Cowtipper Gouda, Calkins Creamery, PA
- Merry Goat Round, Firefly Farms, MD

Cured Meats

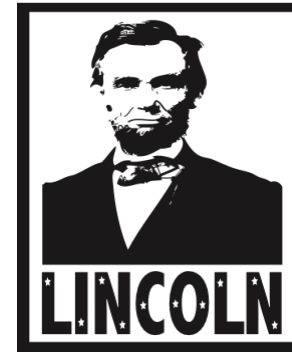
- Berkshire Prosciutto, Richmond, VA
- Hot Coppa, Richmond, VA
- Speck, Richmond, VA

~ PICKINGS ~

- Pennsylvania Duck Sausage** 10
Pennsylvania duck sausage, flaky puff pastry, seasonal mustard, micro mustard
- House Cut Fries** 8
Cowboy or sweet potato, trio of dips
- Calamari Fries** 9
Sweet chili sauce, green goddess, remoulade
- Pumpkin Tater Tots** 7
Jalapeño crème, candied kumquats, radish stems
- Oven Roasted Bone Marrow** 10
Roasted shallot confit, blue cheese, sea salt, biscuit
- Baked Boucheron** 12
Blood orange grapefruit jam, infused honey, flax seed tuiles
- Yellowfin Tuna** 16
Grapefruit ponzu jam, jalapenos, candied grapefruit, smoked crème fraiche



LOCALLY SOURCED FROM
Gorman Farms, MD
Pekin Paradise, PA
Tuscarora Organic Co-op, PA



WINTER SMALL PLATES

"FOOD FOR THE PEOPLE BY THE PEOPLE"

~ ROUGHAGE ~

- Organic Kale** 10
Toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing
- Grilled Gorman Farms Beet Salad** 12
Baby beets, whipped goat cheese, sunflower sprouts, candied walnuts, horseradish dressing
- Iceberg Lettuce Salad** 11
Baby iceberg lettuce, black pepper roasted tomato, butter roasted brioche croutons, blue cheese
- Wilted Caesar Salad** 11
Grilled romaine, anchovy dressing, hand torn croutons, shaven parmesan
- Lobster & Gem Lettuce Salad** 14
Blood orange dressing, local honeycomb, butter poached lobster, citrus walnut streusel

~ COAST ~

- Shrimp & Grits** 14
Cheddar grits, scallions, red pepper, lemon spiked fish fumet, bacon lardons
- Pan Seared Scallops** 16
Herb infused celery root purée, slow braised baby fennel, lemon pepper pearls, micro thyme
- Verlasso Salmon** 14
Pickled pearl onions, roasted fingerlings, horseradish aioli, mustard cress, carrot fettuccine
- Local Black Bass** 15
Cauliflower, golden raisin jam, olive soil, micro sea cress
- North American Blue Mussels** 12
Broccoli rabe, bacon gremolata, garlic root, roasted shallots, grilled rustic bread

~ FARMSTEAD ~

- Farmhouse Macaroni & Cheese** 8
Mornay, smoked gouda, farmhouse cheddar
- Crispy Brussels Sprouts** 8
Cranberry apple vinaigrette, roasted shallots, oven roasted pine nuts, bacon lardons
- Local Pumpkin & Pear Risotto** 12
Bartlett pears, wilted arugula, smoked gouda, pancetta powder, pressed pumpkin seed oil
- Winter Parsnip Risotto** 12
Shredded pork belly, rosemary crème, roasted parsnip, shredded parmesan cheese

~ MEADOWS ~

- Pennsylvania Duck Poutine** 14
Pennsylvania duck confit, duck fat root vegetable frites, farmer's cheese curd, duck neck gravy
- Chicken Pot Pie** 13
Poached chicken breast, carrot, celery, sweet onions, green peas, velouté, flakey pastry top
- Roasted Lamb Ragu** 15
Rosemary gnocchi, parmesan, winter root vegetables, caramelized leeks, minted crème
- Slow Braised Short Rib** 14
Creamed spinach, spaetzle, heirloom carrots, lemon herb gremolata, horseradish
- NY Strip Steak** 15
Black garlic gelée, celeriac creamed spinach purée, duck fat potatoes, smoked sea salt
- Crispy Chicken Thigh** 14
Buttermilk biscuit, wilted organic kale, black pepper gravy, sunny side up egg

~ SIGNATURE COCKTAILS ~

- Lincoln Sour** 11
Knob Creek bourbon, Laird's Applejack brandy, egg white, fresh lime, Bar Keep Baked Apple bitters
- Gettysburg Address** 12
Square One Botanical, Veev Acaí liqueur, roasted beet purée, ginger syrup, fresh lemon, Bar Keep Aromatic bitters
- Honest Abe's Moonshine** 11
Shine XXX white whiskey, ginger syrup, fresh lemon sour, Regans No. 6 orange bitters
- Lady Lincoln** 12
Beefeater 24 gin, St. Germain liqueur, La Marca prosecco, edible flower
- Emancipation Punch No. 2 (serves 2-8 nicely)** 49
La Diablada pisco, pomegranate acaí tea, pineapple gomme syrup, fresh lime, Amargo Chunchu bitters

~ AMERICAN CLASSICS ~

- Tom Collins** 11
Hayman's Old Tom gin, fresh lemon sour, simple syrup, seltzer
- Southside** 11
Hendrick's gin, fresh lime, simple syrup, mint
- Pisco Sour** 11
Macchu pisco, egg white, fresh lime, simple syrup, Angostura bitters
- 1944 Mai Tai** 11
Chairman's Reserve gold rum, orange curacao, orgeat syrup, fresh lime
- Hemingway's Daiquiri** 11
Chairman's Reserve silver rum, Luxardo maraschino, fresh lime & grapefruit
- Moscow Mule** 11
Skyy vodka, ginger syrup, fresh lime, seltzer
- Sazerac** 12
Bulleit rye, Vieux Carré absinthe, sugar cube, Peychaud's bitters

LINCOLN uses sustainable seafood and certified humane meat & poultry. Consuming raw meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

Gratuity of 20% will be added to parties of 6 or more.

* LINCOLN DESIGNER TEES ~ \$25

Corporate Executive Chef: Demetrio A. Zavala