

Summer 2017 Restaurant Week

FIRST COURSE

(please choose one of the following)

Deviled Eggs

choice of traditional, lump crab, charred corn or bbq pork

Early Tomato Gazpacho

yogurt, summer squash, crab

Fried Green Tomato

dijonnaise sauce, pickled okra

Macaroni & Cheese

mornay, smoked gouda, farmhouse cheddar

Tempura Fried Squash Blossom

basil ricotta, saffron aioli

Kampachi Ceviche

yellow watermelon, lime, red onion, cilantro

Crispy Brussels Sprouts

mango, nouc cham vinaigrette, coconut crumble

Lincoln Kale Salad

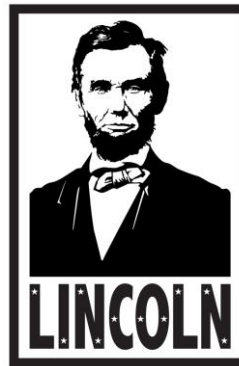
toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing

Roasted Beets & Watermelon Salad

whipped goat cheese, baby arugula, black olive crumb, dill

LUNCH MENU

August 14th – 20th



\$22 per person

**does not include tax, gratuity or beverages*

MAIN COURSE

(please choose one of the following)

Calamari Bahn Mi Sandwich

pickled vegetables, fish sauce vinaigrette, thai basil

Grilled Peach Grilled Cheese

burrata, fried green tomato, basil pesto, arugula

Pan Roasted Verlasso Salmon

glazed baby squash, saffron risotto, fried squash blossom

Creekstone Hanger Steak & Frites

smoked fingerling potato, haricot vert, salsa verde

Roasted Vine Ripe Tomato Risotto

burrata, garlic chips, fresh basil salad

Shrimp & Grits

cheddar grits, scallion, red peppers, bacon

DESSERT

(please choose one of the following)

Bourbon Peach Crisp

lemon thyme oat topping, maple brown sugar gelato

Cheesecake

candied black sesame, mango sorbet, toasted grain crust

Fruit & Sorbet

summer fruit, lemon basil sorbet

Fudge Cake

passion fruit, mocha milk chocolate custard, coco nib crumble

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.