

LINCOLN RESTAURANT

WINTER 2017 RESTAURANT WEEK- LUNCH

\$22 PER PERSON *

does not include tax, gratuity, or beverages

FIRST COURSE

(please choose one of the following)

Tuna Tartare

meyer lemon, apple celery, cider foam, dill olive oil

Burnt Broccoli

cheddar soup, herb gremolata

Bacon & Apple Fritter

rosemary mornay, maple brittle

Apple Pie Brussels Sprouts

apple mostarda, cinnamon raisin vinaigrette

Winter Garden Salad

raw & salted baked root veggies, sherry, kale, pecorino, whipped ricotta, crunchy croutons

Chicory & Citrus Salad

beets, sumac, smoked creme fraiche, maple brittle

MAIN COURSE

(please choose one of the following)

Sweet Potato Grilled Cheese

apple bourbon jam, smoked brie, gouda, collard greens

Mushroom Risotto

dashi broth, scallions, ginger, seaweed

Grilled Salmon

roasted winter veggies, smoked caraway creme fraiche, horseradish vinaigrette, dill oil

French Onion NY Steak & Frites

caramelized onion puree, charred cipollini, cheese tuile, steak pomme frites, cognac demi

Scallop & Broccoli Caesar

shaved, meyer lemon, pickled, roasted garlic dressing, winter greens, cheese tuile crouton

DESSERT

(please choose one of the following)

Sticky Toffee Pudding Cake

aerated eggnog, nutmeg, brandy

Peanut & Jelly

grilled brioche, resiling poached grapes, peanut powder and grape sorbet

Seasonal Fruit & Sorbet

Brown Butter Fudge Cake

mocha custard, passion fruit gelee, cocoa nib crumble

SIGNATURE COCKTAILS

LINCOLN Sour

Knob Creek bourbon, Laird's Apple Jack, fresh lime, simple syrup, egg whites, Barkeep apple bitters {12}

Honest Abe's Moonshine

Shine XXX white whiskey, ginger syrup, fresh lemon, orange bitters {12}

First Lady Lincoln

Seasonal shrub, Domaine de Canton, fresh lemon, sparkling wine {12}

Gettysburg Address

Square One Botanical, Veev Acai liqueur, house made beet purée, ginger syrup, lemon, aromatic bitters {13}

Emancipation Punch No. 12

PUNCH BOWL SERVES 4-6) Copper & King Brandy, chai tea, apple cider, lemon, Barkeep Chinese bitters {49}

Mason-Dixon Manhattan

Bacon and seasonal fruit cured Fighting Cock bourbon, Dolin rouge vermouth, Angostura bitters, ice square {14}

Maple Crusta

Maple cured Knob Creek, Luxardo maraschino liqueur, fresh lemon, simple syrup, Angostura bitters {11}