



Seasonal SOUP

FALL SQUASH AND BEAN MINISTRONE 8

Rosemary olive oil, bacon, fresh thyme

DEVILED EGGS

Traditional 4

Mushroom 5

Prosciutto 6

Smoked salmon 6



PICKINGS

HOUSEMADE PARKER ROLLS 4

Gingerbread butter

CREEKSTONE BEEF TENDERLOIN CARPACCIO 12

Red wine-compressed pear, Manchego, baby Arugula

LINCOLN MACARONI AND CHEESE 11

Mornay, smoked gouda, farmhouse cheddar

HOUSE CUT FRIES 9

Cowboy or sweet potato with three dipping sauces

KOREAN MUSSELS 12

Kochujang, kimchi, green onion

BRANDADE DIP 12

Salted cod, toasted baguette toasts, chive, black pepper

BUTTERNUT SQUASH TATER TOTS 11

Sage crème fraiche, brown butter powder, roasted apple butter

BACON-WRAPPED MEDJOOL DATES 10

Goat cheese, Chermoula, preserved lemon

CALAMARI FRIES 10

Sweet chili sauce, green goddess, remoulade

DUCK LIVER MOUSSE 9

Black mission fig, candied pecan, grilled brioche

CHARCUTERIE BOARD 16

Chef's selection of house made meats

FALL LUNCH MENU

"FOOD FOR THE PEOPLE BY THE PEOPLE"

MOST FOLKS ARE ABOUT AS HAPPY AS THEY MAKE UP THEIR MINDS TO BE.

— ABRAHAM LINCOLN



Stuff on BREAD

Served with house chips & coleslaw or mesclun salad
Cowboy or sweet fries add 2

LINCOLN CUBAN 15

Braised pork shoulder, prosciutto, pickles, Havarti, Dijon mustard, pressed French hoagie

CRISPY FRIED CHICKEN SANDWICH 15

Swiss chard, Swiss cheese, maple bacon aioli

MOLÉ BRAISED SHORT RIB TORTA 17

Avocado, queso fresco, shredded romaine, pickled jalapeno

BRAISED PORK REUBEN 14

Brussels sprout, sauerkraut, thousand island, Swiss cheese, marbled rye

BEER-BATTERED GROUPER SANDWICH 17

Remoulade, malt vinegar pickled celery, watercress

BUTTERNUT SQUASH VEGGIE BURGER 14

Cranberry mustard, brie cheese, caramelized onion

TURKEY CLUB SANDWICH 15

Broccoli rabe pesto, maple glazed bacon, roasted tomato, baby arugula

LINCOLN BURGER 15

House ground beef, watercress, goat cheese, tomato jam, sesame seed olive oil bun

ALL AMERICAN BURGER 16

Red leaf lettuce, beefsteak tomato, cheddar, grilled onions, secret sauce, sesame seed olive oil bun

SWEET POTATO GRILLED CHEESE 15

Smoked ricotta, spiced honey, brie, arugula pesto



GARDEN

LINCOLN KALE SALAD 16

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

ROASTED BEETS AND CARAMELIZED FIG SALAD 16

Candied pecans, brioche crouton, baby arugula, white balsamic vinaigrette

NAPA CABBAGE AND SHRIMP SALAD 18

Shaved Asian pear, orange segments, pomegranate, grilled shrimp, pomegranate vinaigrette

CHOPPED SALAD 16

Roasted butternut squash, sliced radish, roasted pumpkin seeds, maple sherry vinaigrette

SW COBB SALAD 18

Blackened chicken breast, applewood smoked bacon, shredded Havarti cheese, sweet corn, roasted red peppers, avocado, chipotle lime vinaigrette

STEAK SALAD 19

Grilled potatoes, sungold tomatoes, crumbled blue cheese, pickled red onions, white balsamic vinaigrette

RED WINE-POACHED PEAR SALAD WITH PROSCIUTTO 17

Baby arugula, frisee, candied walnuts, red wine vinaigrette

RAINBOW CHARD AND SEARED SCALLOP SALAD 25

Persimmons, sunchoke chips, champagne vinaigrette

ADDITIONS

SHRIMP OR BLACKENED CHICKEN 5

VERLASSO SALMON OR NY STRIP 7

SCALLOP 9



FARMHOUSE



SWEET POTATO GNOCCHI 14

Confit cipollini onion, parsnip, smoked maple pear, rosemary

PENNSYLVANIA CHICKEN POT PIE 17

Poached chicken breast, carrot, celery, Vidalia onions, green peas, flaky pastry top

ROASTED MISO-CURED SALMON 18

Black rice, cauliflower, blonde raisin relish

CREEKSTONE NY STRIP STEAK AND FRITES 19

Steak fries, black garlic puree, broccoli rabe, lemon confit

FALL SPICE-ROASTED AMISH PUMPKIN RISOTTO 16

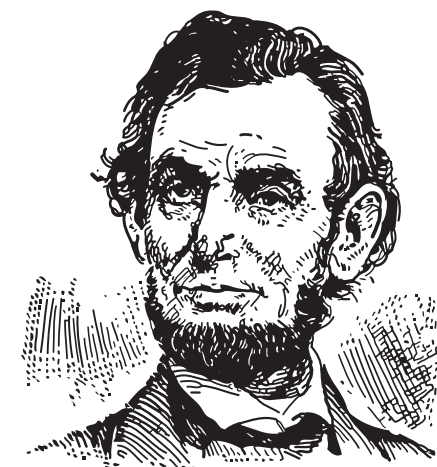
Whipped crème fraiche, sherry reduction, micro arugula

SHRIMP AND GRITS 15

Cheddar grits, scallion, red peppers, bacon

CRISPY BRUSSELS SPROUTS 13

Apple cider gastrique, bacon crumbs, white grapes



AND IN THE END, IT'S NOT THE YEARS IN YOUR LIFE THAT COUNT. IT'S THE LIFE IN YOUR YEARS.

— ABRAHAM LINCOLN

LINCOLN uses sustainable seafood and certified humane meat and 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. We are limited in our ability to split checks a maximum of five ways. LINCOLN DESIGNER TEES \$27 Corporate Executive Chef: Demetrio A. Zavala, Chef de Cuisine: Takeshi Nishikawa

LINCOLN

Locally sourced from Stauffer Farms, PA, C&E Farms, VA, Richardson Farms, MD, Crown Orchards Farm, VA, Leone Farm, NJ

Signature COCKTAILS

LINCOLN SOUR 12

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

HONEST ABE'S MOONSHINE 12

Shine XXX white whiskey, ginger syrup, fresh lemon, orange bitters

FIRST LADY LINCOLN 12

Seasonal shrub, Domaine de Canton, fresh lemon, sparkling wine

GETTYSBURG ADDRESS 13

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

EMANCIPATION PUNCH NO. 12 49 (PUNCH BOWL SERVES 4-6)

Copper & King Brandy, chai tea, apple cider, lemon, Barkeep Chinese bitters

CLASSICS with a Twist

TOM COLLINS 11

Hayman's Old Tom gin, fresh lemon, simple syrup, seltzer water

PISCO SOUR 11

Macchu Pisco, egg white, fresh lime, simple syrup, Angostura bitters

LINCOLN SWIZZLE 12

Koloa's Kaua'i spiced rum, passion fruit syrup, allspice dram, fresh lime

SOUTHSIDE 11

Hendrick's gin, fresh lime, simple syrup, mint

MOSCOW MULE 11

Skyy vodka, ginger syrup, fresh lime, seltzer

SIDECAR 12

Copper & King American craft brandy, Cointreau, fresh lemon, lemon infused sugar

SAZERAC 12

Old Overholt rye, Vieux Carré, absinthe, sugar, Peychaud's bitters

MINT JULEP 12

Woodford Reserve bourbon, mint syrup, crushed ice, fresh mint

MASON-DIXON MANHATTAN 14

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

MAPLE CRUSTA 11

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

From the INFUSION LIBRARY

YOU CAN FOOL SOME OF
THE PEOPLE ALL OF THE TIME,
AND ALL OF THE PEOPLE
SOME OF THE TIME, BUT YOU
CAN NOT FOOL ALL OF
THE PEOPLE ALL OF THE TIME.

—ABRAHAM LINCOLN

BEVERAGES

ACQUA PANNA STILL OR PELLEGRINO SPARKLING 6

HOUSEMADE FRESH LEMONADE 5

ADE OF THE DAY 6

FRESH BREWED ICED TEA 4

OLD DOMINION ROOT BEER 5

OLD DOMINION GINGER ALE 5

DRIP COFFEE REGULAR OR DECAF 4

SINGLE FRENCH PRESS COFFEE 5

ESPRESSO – SINGLE 4 DOUBLE 7

CAPPUCCINO OR LATTE (WHOLE, ALMOND OR SOY) 5

FOUNTAIN SODA 4

BEER

Dark

OLD RASPUTIN IMPERIAL STOUT 9

UINTA BABA BLACK LAGER 8

SWEET JOSIE'S BROWN ALE 7

Hop

LAGUNITAS MAXIMUS IMPERIAL IPA 9

BREW FREE! OR DIE IPA 8

DC BRAU PUBLIC PALE ALE 8

Cider

ORIGINAL SIN 8

FOGGY RIDGE 'FIRST FRUIT' (8OZ) 10

Light

BROOKLYN LAGER 8

ATLAS DISTRICT COMMON LAGER 8

STELLA ARTOIS 7

PABST BLUE RIBBON (16 OZ) 6

Seasonal

SCHLAFLY PUMPKIN 8

FLYING DOG DOGTOBERFEST 8

S P R I N G W I N E

BY THE GLASS

Sparkling

	5oz/8oz	bottle
LA MARCA PROSECCO	10	38
LUCIEN ALBRECHT CREMANT D'ALSACE	11	45

Whites

Crisp, Light and Un-Oaked

VILLA POZZI PINOT GRIGIO 10/15 38

PATIENT COTTAT SAUVIGNON BLANC 10/15 38

AMMUNITION SAUVIGNON BLANC 12/18 48

BARBOURSVILLE CHARDONNAY 10/15 38

SEEBRICH SPATLESE RIESLING 10/15 38

Lightly Oaked

LANDMARK OVERLOOK CHARDONNAY 12/18 48

Rosé

L'OLIVETO ROSE 10/15 38

Reds

RICKSHAW PINOT NOIR 12/15 48

FLACO TEMPRANILLO 10/15 38

TIERRA DIVINA REDS ZINFANDEL 10/15 38

WATERBROOK MALBEC 10/15 38

FEDERALIST 'HONEST ABE' BLEND 10/15 38

DESERT WIND CABERNET SAUVIGNON 15/18 60

Emancipation Punch

(punch bowl serves 4-6)
Copper & King Brandy, chai tea, apple cider,
lemon, Barkeep Chinese bitters

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