

Mother's Day Brunch

LINCOLN Restaurant

May 14th, 2017

FIRST COURSE

(please choose one of the following)

HUCKLEBERRY DOUGHNUTS

lemon curd, fresh ricotta cheese

CHORIZO & OCTOPUS

yellow & green pea shoots, sugar snap peas, watercress, pickled rhubarb, salsa verde

TUNA TARTARE

whipped avocado, spiced sunflower seeds, spring carrots, lime, johnny cakes

HONEY NUT CLUSTER GRANOLA

apricot yogurt, fresh honey comb, lemon verbena, compressed minted cherries

MARYLAND CRAB BÉARNAISE

shaved spring zucchini, lemon, black garlic, aerated béarnaise

MAIN COURSE

(please choose one of the following)

CHICKEN FRIED SOFT SHELL CRAB & WAFFLES

crispy soft shell, old bay waffle, lemon maple mornay

GRASS FED NY STRIP & EGGS

mole, tortilla frites, fried eggs, ramp chimichurri

LOBSTER BISCUIT

poached eggs, lemon tarragon biscuit, crispy green tomatoes, smoked hollandaise

OLIVE OIL POACHED HALIBUT

barigoule artichokes, baby carrots, baby carrots, lemon gelee

DESSERT

(please choose one of the following)

BERRIES & ELDERFLOWER SEMIFREDDO

honey mascarpone, strawberry coulis, honey crumble

CHOCOLATE & CHERRIES

chocolate garcia ice cream, amaretto sour cherries, chocolate financier cake

PINEAPPLE

tres leches pound cake, guava sorbet, coconut crumble

FAMILY STYLE SIDES

CHEDDAR GRITS

POTATO LEEK LYONNAISE

HOUSEMADE BISCUITS & GRAVY

PECAN STICKY BUNS

CRISPY BRUSSELS SPROUTS

\$52 per person ~ \$22 12 & under

***does not include tax, gratuity or beverages**

