

~ TO BE SHARED ~

Farmhouse Mac & Cheese	9
Smoked gouda, parmesan, sharp cheddar cheese	
Seasonal Fruit Oatmeal	5
Vanilla poached strawberries	
Frozen Yogurt Parfait	5
Mixed berries, almond granola	
Ricotta Doughnut	5
Healthy Fruit Plate	10

~ DEVEILED EGGS ~

Traditional	4
Artichoke	5
Prosciutto	6
Asparagus	5

~ SOUP ~

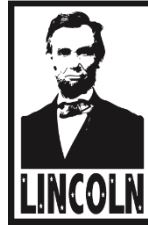
Potato Leek Soup	8
Dill sour cream, cured salmon roe, chives	

~ SEASONAL MASON JARS ~

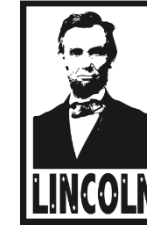
Biscuit & jam	7
Parker house rolls	6
Charcuterie board	15

~ BUILD-A-BISCUIT ~

Buttermilk biscuit	6
Local organic eggs	3
Bacon, sausage or prosciutto	4
Fried chicken	8
Cheddar or Gouda	2
Avocado	2
Sausage gravy	50c



LINCOLN
SUNDAY BRUNCH - SPRING 2018
"Food for the people, by the people"



~ BRUNCH ~

Lincoln Breakfast	16
Two eggs any style, home fries, biscuit and gravy, chicken sausage	
Spring Vegetable Frittata	15
Baby spinach, zucchini, black pepper ricotta, basil	
Buttermilk Pancake	14
Vanilla-macerated strawberry, aerated mint anglaise, pistachio praline	
Lincoln Croque Madame	16
Aerated bechamel, sunny side egg, honey baked ham	
Butter-Poached Lobster Benedict	18
English peas, pea shoots, crispy prosciutto, pickled pearl onion, poached egg	
Brioche French Toast	14
Blueberry compote, lemon curd, marcona almond granola, chantilly cream	
House-Baked Focaccia Breakfast Sandwich	15
Charred romesco, confit peewee potatoes, soft-scrambled egg, pickled jalapeno, avocado, baby arugula	

~ ENTREES ~

Shrimp and Grits	16
Scallions, bell peppers, bacon, lemon-spiked fumet	
NY Strip & Eggs	18
Soft scrambled eggs, horseradish potato galette, béarnaise	
All American Burger	16
Red leaf lettuce, beefsteak tomato, cheddar, grilled onions, secret sauce, sesame seed olive oil bun	
Fried Chicken and Waffle	14
Half chicken, spice maple syrup	
Lincoln Pot Pie	14
Free bird chicken, carrot, celery, vidalia onions, flaky pastry top	

~ROUGHAGE & GREENS ~

LINCOLN Kale Salad	12
Toasted pine nuts, dehydrated cranberries, currants, hand shaved parmesan, lemon dressing	
Southwest Chicken Cobb	18
Blackened chicken breast, applewood-smoked bacon, shredded havarti cheese, sweet corn, roasted red peppers, avocado, chipotle-lime vinaigrette	
Crispy Brussels Sprouts	13
Pickled rhubarb, strawberry-black pepper gastrique	

~ DRINKS & COCKTAILS ~

Mimosa, bellini, bloody Mary	11
Bottomless mimosa, bellini	
Bloody Mary	21
Brewed coffee	4
French press coffee	5
Orange/grapefruit juice	3.5
Milk (whole, soy, almond)	3
Cappuccino/latte/espresso	5
Double espresso	7

~ SIDES ~

Applewood smoked bacon	6
Chicken sausage	5
House salad	5
Home fries	5
Cheddar grits	5

~ CHEF STATION ~

(Dine in only, To Go not permitted)

Unlimited chicken & waffles, shrimp & grits, omelet & waffle station, two sides and unlimited bloody Mary's, mimosas, and bellinis
49

Individual

(sides not included)

Made-to-order waffle 15
Handcrafted omelet 16
All-you-can-handle 39

LINCOLN uses sustainable seafood and certified humane meat and poultry. Consuming raw meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Please be aware that all brunch tables have a 2 hour time limit. Gratuity of 20% will be added to parties of 6 or more. Only one check will be printed per table. Buffet is not available for carry out and is dine in only. Packaging to go of a la carte items only.