

## KETTLE SOUPS

- Carrot Soup** 7  
Herb infused crème fraiche, smoked olive oil
- Soup du Jour** 7

## SEASONAL MASON JARS

- Crispy Pickle Fries** 5  
Dill pickles, green goddess dressing
- Champagne Strawberry Jam** 5  
House crackers, toast points
- Spring Onion & Zucchini Hushpuppies** 8  
Tarragon chive aioli
- Charred Onion Dip** 6  
Kettle chips, chives
- Gingerbread Butter** 3  
House rolls, sea salt
- Chickpea Hummus** 5  
House crackers, toast points

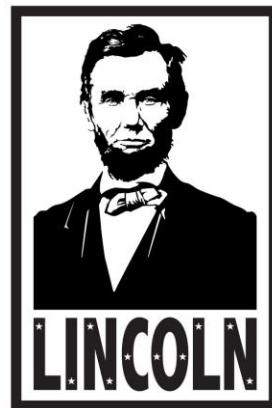
## DEVEILED EGGS

- Traditional** 2  
Cayenne pepper, whipped egg yolk
- Maryland Crab** 5  
Blue crab, chives
- Applewood Bacon** 3  
Kentucky smoked pork belly
- Cured Salmon** 4  
Bourbon honeycomb cure, sea salt

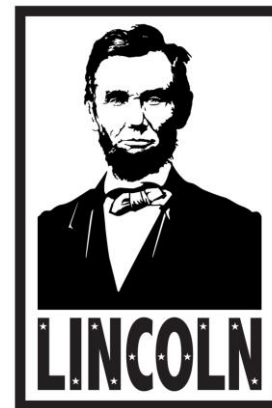
## CHARCUTERIE AND CHEESE

Paired with honey pop rocks, cornichons, crackers  
2 for 14    3 for 17    4 for 19    5 for 21

- Merry Goat Round, FireFly Farms**  
Surface ripened, soft, goat
- Cabra LaMancha, FireFly Farms**  
Aged 10 weeks, semi soft, goat
- Bay Blue, Chapel Creamery**  
Stilton style, semi hard, cow
- Berkshire Prosciutto, Olli Salumeria**  
Aged 16 months, barely fed pork leg
- Bresaola, Olli Salumeria**  
Salted and cured, beef bottom round
- Amber Sixteen Cheddar, Chapel Creamery**  
Amber ale washed, earthy notes, cow



New Morning Farm PA  
Spiral Path Farm PA  
Chapel Creamery MD  
Star Hollow Farm PA  
Pekin Paradise PA  
FireFly Farms Creamery MD



## SPRING SMALL PLATES

"FOOD FOR THE PEOPLE BY THE PEOPLE"

### TO BE SHARED

- Pennsylvania Duck Sausage** 10  
Nasturtium leaves, smoked apple mustard, flaky puff pastry
- Maryland Crab Tater Tots** 11  
Old bay crab aioli, tarragon froth, brown butter powder, nasturtium leaves
- Calamari Fries** 10  
Green goddess dressing, caper remoulade, sweet chili sauce
- Hand Cut Fries** 8  
Sweet or cowboy, root beer bbq, chipotle aioli, tomato ketchup

### GARDEN PICKINGS

- Grilled Local Asparagus** 12  
Poached egg, roasted garlic purée, 24 year aged balsamic, parmesan brittle
- Organic Kale** 10  
Toasted pine nuts, dehydrated cranberries, dried currants, parmesan, lemon dressing
- Baby Romaine Salad** 11  
Rye croutons, bourbon honey cured salmon, gruyere crumble, gribiche vinaigrette
- Brussels Sprouts** 9  
Oven roasted hazelnuts, caramelized shallots, sherry maple syrup vinaigrette, applewood smoked bacon lardons
- Maryland Beet Salad** 12  
Cold smoked yogurt, honey roasted almonds, mint leaves, orange segments, micro sunflower sprouts, mustard vinaigrette

### FARMHOUSE

- Farmhouse Macaroni & Cheese** 9  
Mornay, smoked gouda, cheddar, herb gremolata
- Chicken Pot Pie** 13  
Poached chicken breast, carrot, celery, vidalia onions, green peas, flaky pastry top
- Slow Braised Pork Belly** 12  
Tuscarora carrot purée, honey bourbon glaze, pecan olive crumble, heirloom carrot root, pepperpress
- Crispy Chicken** 13  
Fava bean purée, warm olives, roasted fingerling potatoes, rustic thyme pan jus, mustard blooms
- Slow Braised Short Ribs** 13  
Tuscarora carrot roots, locally milled speckled grits, chipotle red wine reduction, baby leeks
- Local Spring Risotto** 13  
Spring peas, zucchini, smoked gouda, garden herbs, lemon basil, tomato honey jam
- Shrimp & Grits** 14  
Cheddar grits, scallions, red peppers, lemon spiked fish fumet, bacon lardons
- Jumbo Lump Crab Risotto** 16  
Butter poached crab, caramelized leeks, spring peas, nasturtium leaves, tarragon froth
- Pan Seared Salmon** 15  
Chickpea purée, warm roasted olives, capers, sea samphire, roasted red peppers, pickled shallots
- North Carolina Trout** 13  
Fava bean purée, lemon confit, braised farro, watercress

## SIGNATURE COCKTAILS

- Lincoln Sour** 11  
Knob Creek bourbon, Laird's Applejack brandy, egg white, fresh lime, Bar Keep Baked Apple bitters
- Gettysburg Address** 12  
Square One Botanical, Veev Acai liqueur, roasted beet purée, ginger syrup, fresh lemon, Bar Keep Aromatic bitters
- Honest Abe's Moonshine** 11  
Shine XXX white whiskey, ginger syrup, fresh lemon sour, Regans No. 6 orange bitters
- Lady Lincoln** 12  
Beefeater 24 gin, St. Germain liqueur, La Marca prosecco, edible flower
- Emancipation Punch No. 2** (serves 2-8 nicely) 49  
La Diablada pisco, pomegranate acai tea, pineapple gomme syrup, fresh lime, Amargo Chuncho bitters

## AMERICAN CLASSICS

- Tom Collins** 11  
Hayman's Old Tom gin, fresh lemon sour, simple syrup, seltzer
- Southside** 11  
Hendrick's gin, fresh lime, simple syrup, mint
- Pisco Sour** 11  
Macchu pisco, egg white, fresh lime, simple syrup, Angostura bitters
- 1944 Mai Tai** 11  
Chairman's Reserve gold rum, orange curacao, orgeat syrup, fresh lime
- Hemingway's Daiquiri** 11  
Chairman's Reserve silver rum, Luxardo maraschino, fresh lime & grapefruit
- Moscow Mule** 11  
Skyy vodka, ginger syrup, fresh lime, seltzer
- Sazerac** 12  
Bulleit rye, Vieux Carré absinthe, sugar cube, Peychaud's bitters

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.

LINCOLN DESIGNER TEES \$25

Corporate Executive Chef: Demetrio A. Zavala    Chef de Cuisine: Brandon McDermott