

~ TO BE SHARED ~

Farmhouse Mac & Cheese	9
Smoked gouda, parmesan, sharp cheddar cheese	
Seasonal Fruit Oatmeal	5
Vanilla macerated strawberry	
Frozen Yogurt Parfait	5
Mixed berries, almond granola	
Ricotta Doughnut	5
Healthy Fruit Plate	11

~ DEVILED EGGS ~

Traditional	4
BBQ Mushroom	5
Pork Rillet	6
Confit Tuna	6

~ SOUP ~

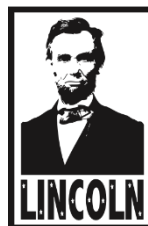
Burnt Broccoli Soup	8
Cheddar Soup, herb gremolata	

~ SEASONAL MASON JARS ~

Biscuit & jam	7
Parker house rolls	6
Pork Rillet	9

~ 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	50¢



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



~ BRUNCH ~

Lincoln Breakfast	16
Two eggs any style, home fries, biscuit and gravy, chicken sausage	
Risotto Alla Carbonara	15
Bacon, English peas, soft-poached egg, fresh cracked black pepper	
Chai Spiced Buttermilk Pancakes	13
Smoked honey butter, candied ginger, spiced roasted pecan, poached pears	
Lincoln Croque Madame	16
Aerated bechamel, sunny side egg, honey baked ham	
Soy Marinated Pork Belly English Muffin	17
House english muffin, roasted sweet potato, cranberry mustard, sautéed spinach, Hollandaise	
French Toast Suzette	14
Orange marmalade, fresh orange segment, Grand Mariner caramel sauce, Chantilly cream	
Sweet Potato & Leeks Latkes & Lox	16
Boiled egg, red onion, chive, gribiche, dill	

~ 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	12
Apple mostarda, cinnamon raisin vinaigrette	

~ 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.