

~ 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
Lump crab	5
Pork belly	6
Pickled ramp	6

~ SOUP ~

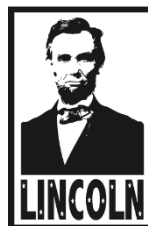
Carrot and Lemongrass Soup	8
Coriander, ricotta, carrot tops	

~ SEASONAL MASON JARS ~

Biscuit & jam	7
Parker house rolls	6
Pickle jar	7

~ 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 - SPRING 2017
"Food for the people, by the people"



~ BRUNCH ~

Lincoln Breakfast	16
Two eggs any style, home fries, biscuit and gravy, chicken sausage	
Mexican Breakfast Burrito	15
Mole braised pork shoulder, scrambled egg, cheddar, roasted garlic aioli, avocado, pico de gallo	
Buttermilk Pancakes	13
Vanilla macerated strawberry, mint anglaise, pistachio praline	
Shirred Hen Egg	16
Virginia ham, potato hash, asparagus, basil cream	
House-Made Cottage Bacon Benedict	17
House english muffin, sun dried tomato jam, broccoli rabe, Béarnaise	
Black Forest French Toast	14
Cherry-blackberry compote, orange butter, shaved chocolate	
Cured Breakfast	16
Cured breakfast meats, toasted sourdough, seasonal spreads	

~ 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	
Roasted Beets and Strawberry Salad	14
Coffee-cocoa crumb, pickled strawberries, cress greens, balsamic vinaigrette	
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
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.