

~ TO BE SHARED ~

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

~ DEVILED EGGS ~

Traditional	4
Lump crab	5
Pork belly	6
Pickled ramp	6

~ SOUP ~

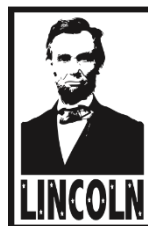
<b>Carrot and Lemongrass Soup</b>	8
Coriander, ricotta, carrot tops	

~ SEASONAL MASON JARS ~

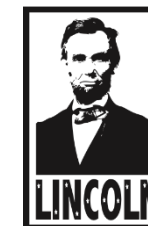
Biscuit & jam	7
Parker house rolls	6
Pickle jar	7

~ 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 ~

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

~ ENTREES ~

<b>Shrimp and Grits</b>	16
Scallions, bell peppers, bacon, lemon spiked fumet	
<b>NY Strip &amp; Eggs</b>	18
Soft scrambled eggs, horseradish potato galette, Béarnaise	
<b>All American Burger</b>	16
Red leaf lettuce, beefsteak tomato, cheddar, grilled onions, secret sauce, sesame seed olive oil bun	
<b>Fried Chicken and Waffle</b>	14
Half chicken, spice maple syrup	
<b>Lincoln Pot Pie</b>	14
Free bird chicken, carrot, celery, vidalia onions, flaky pastry top	
~ROUGHAGE & GREENS ~	
<b>LINCOLN Kale Salad</b>	12
Toasted pine nuts, dehydrated cranberries, currants, hand shaved parmesan, lemon dressing	
<b>Roasted Beets and Strawberry Salad</b>	14
Coffee-cocoa crumb, pickled strawberries, cress greens, balsamic vinaigrette	
<b>Southwest Chicken Cobb</b>	18
Blackened chicken breast, applewood smoked bacon, shredded havarti cheese, sweet corn, roasted red peppers, avocado, chipotle-lime vinaigrette	
<b>Crispy Brussels Sprouts</b>	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 ~

**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.