



Seasonal SOUP

FALL SQUASH AND BEAN MINISTRONE 8
Rosemary olive oil, bacon, fresh thyme

DEVILED EGGS

Traditional 4
Mushroom 5
Prosciutto 6
Smoked salmon 6

HOUSEMADE PARKER ROLLS 4
Gingerbread butter

CREEKSTONE BEEF TENDERLOIN CARPACCIO 12
Red wine-compressed pear, Manchego, baby arugula

MACARONI & CHEESE 11
Mornay, smoked gouda, farmhouse cheddar

HOUSE CUT FRIES 9
Cowboy or sweet potato with three dipping sauces

KOREAN MUSSELS 12
Kochujang, kimchi, green onion

BRANDADE DIP 12
Salted cod, toasted baguette toasts, chive, black pepper

BUTTERNUT SQUASH TATER TOTS 11
Sage crème fraiche, brown butter powder, roasted apple butter

BACON-WRAPPED MEDJOOL DATES 10
Goat cheese, Chermoula, preserved lemon

CALAMARI FRIES 10
Sweet chili sauce, green goddess, remoulade

DUCK LIVER MOUSSE 9
Black mission fig, candied pecan, grilled brioche

CHARCUTERIE BOARD 16
Chef's selection of house made meats

FALL SMALL PLATES

"FOOD FOR THE PEOPLE BY THE PEOPLE"

From the FARMS

CRISPY BRUSSELS SPROUTS 13
Apple cider gastrique, bacon crumb, white grapes

SWEET POTATO GNOCCHI 14
Cipollini onion confit, parsnip, smoked maple pear, rosemary

FALL SPICE-ROASTED AMISH PUMPKIN RISOTTO 14
Whipped crème fraiche, sherry reduction, micro arugula

BRAISED KOHLRABI GRATIN 14
Gruyere cheese, parsley persillade, truffle oil

Roughage & GREENS

LINCOLN KALE SALAD 12
Toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing

PINOT NOIR-POACHED PEAR SALAD 14
Baby arugula, frisee, candied walnuts, red wine vinaigrette

NAPA CABBAGE SALAD 13
Asian pear, orange, pomegranate vinaigrette

RAINBOW CHARD SALAD 13
Persimmons, sunchoke chips, blue cheese dressing

WHATEVER YOU ARE, BE A GOOD ONE.

—ABRAHAM LINCOLN

From the SEA

ROASTED MISO-CURED SALMON 16
Black rice, cauliflower, blonde raisin relish

SHRIMP AND GRITS 15
Cheddar grits, scallions, red peppers, bacon

PAN SEARED CAPE MAY SCALLOPS 22
Herb-roasted spaghetti squash, crispy Brussels sprouts, orange puree

PAN ROASTED GROUPE 18
Fall spice-roasted baby carrots, lentil, carrot top Chimichurri



Free RANGE

GRILLED CREEKSTONE NY STRIP LOIN 18
Roasted sunchoke, black garlic puree, broccoli rabe, lemon confit

ROASTED AMISH CHICKEN 15
Brown butter butternut squash puree, cipollini onion agro-dolce, salted hazelnut crumb, roasted chicken jus, sautéed rainbow chard

BRAISED BEEF SHORT RIB 17
Pomme puree, roasted mushroom, crispy parsnip, black pepper demi glace

ROASTED PORK LOIN 16
Shaved Brussels sprouts, apple cider pickled pear, five spice gastrique

PENNSYLVANIA CHICKEN POT PIE 15
Poached chicken breast, carrots, celery, Vidalia onions, green peas, flaky pastry top



Lincoln STEAK & CHOPS

All of our beef & pork are raised on all natural farms, cut in house and grilled to your liking.

CREEKSTONE 14OZ NY STRIP 42

PRIME 8OZ FILET 42

SHORT RIB 34

PORK CHOP 14OZ 29

Sides

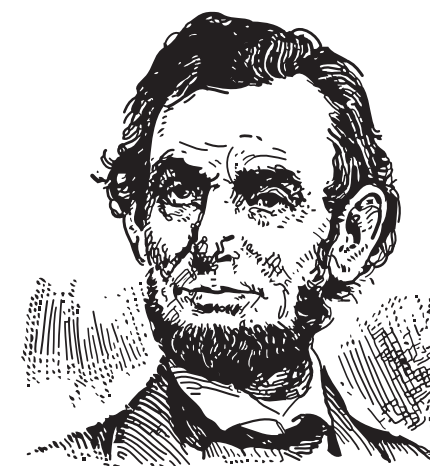
CRISPY BRUSSELS SPROUTS 8
Apple cider gastrique, bacon crumbs, white grapes

BRAISED KOHLRABI GRATIN 8
Gruyere cheese, parsley Persillade, truffle

RAINBOW CHARD SALAD 8
Persimmons, sunchoke chips, blue cheese dressing

CHEF'S Seasonal Tasting

Exclusive selection of chef's seasonal dishes
\$55 PER PERSON



AND IN THE END, IT'S NOT THE YEARS IN YOUR LIFE THAT COUNT. IT'S THE LIFE IN YOUR YEARS.

—ABRAHAM LINCOLN

Signature
COCKTAILS

LINCOLN SOUR 12

Knob Creek bourbon, Laird's Apple Jack, fresh lime, simple syrup, egg whites, Barkeep apple bitters

HONEST ABE'S MOONSHINE 12

Shine XXX white whiskey, ginger syrup, fresh lemon, orange bitters

FIRST LADY LINCOLN 12

Seasonal shrub, Domaine de Canton, fresh lemon, sparkling wine

GETTYSBURG ADDRESS 13

Square One Botanical, Veev Acai liqueur, house made beet purée, ginger syrup, lemon, aromatic bitters

EMANCIPATION PUNCH NO. 12 49
(PUNCH BOWL SERVES 4-6)

Copper & King Brandy, chai tea, apple cider, lemon, Barkeep Chinese bitters

CLASSICS
with a Twist

TOM COLLINS 11

Hayman's Old Tom gin, fresh lemon, simple syrup, seltzer water

PISCO SOUR 11

Macchu Pisco, egg white, fresh lime, simple syrup, Angostura bitters

LINCOLN SWIZZLE 12

Koloa's Kaua'i spiced rum, passion fruit syrup, allspice dram, fresh lime

SOUTHSIDE 11

Hendrick's gin, fresh lime, simple syrup, mint

MOSCOW MULE 11

Skyy vodka, ginger syrup, fresh lime, seltzer

SIDECAR 12

Copper & King American craft brandy, Cointreau, fresh lemon, lemon infused sugar

SAZERAC 12

Old Overholt rye, Vieux Carré, absinthe, sugar, Peychaud's bitters

MINT JULEP 12

Woodford Reserve bourbon, mint syrup, crushed ice, fresh mint

MASON-DIXON MANHATTAN 14

Bacon and seasonal fruit cured Fighting Cock bourbon, Dolin rouge vermouth, Angostura bitters, ice square

MAPLE CRUSTA 11

Maple cured Knob Creek, Luxardo maraschino liqueur, fresh lemon, simple syrup, Angostura bitters

From the
INFUSION
LIBRARY

YOU CAN FOOL SOME OF
THE PEOPLE ALL OF THE TIME,
AND ALL OF THE PEOPLE
SOME OF THE TIME, BUT YOU
CAN NOT FOOL ALL OF
THE PEOPLE ALL OF THE TIME.

—ABRAHAM LINCOLN

BEVERAGES

ACQUA PANNA STILL OR PELLEGRINO SPARKLING 6

HOUSEMADE FRESH LEMONADE 5

ADE OF THE DAY 6

FRESH BREWED ICED TEA 4

OLD DOMINION ROOT BEER 5

OLD DOMINION GINGER ALE 5

DRIP COFFEE REGULAR OR DECAF 4

SINGLE FRENCH PRESS COFFEE 5

ESPRESSO – SINGLE 4 DOUBLE 7

CAPPUCCINO OR LATTE (WHOLE, ALMOND OR SOY) 5

FOUNTAIN SODA 4

BEER

Dark

OLD RASPUTIN IMPERIAL STOUT 9

UINTA BABA BLACK LAGER 8

SWEET JOSIE'S BROWN ALE 7

Hop

LAGUNITAS MAXIMUS IMPERIAL IPA 9

BREW FREE! OR DIE IPA 8

DC BRAU PUBLIC PALE ALE 8

Cider

ORIGINAL SIN 8

FOGGY RIDGE 'FIRST FRUIT' (8OZ) 10

Light

BROOKLYN LAGER 8

ATLAS DISTRICT COMMON LAGER 8

STELLA ARTOIS 7

PABST BLUE RIBBON (16 OZ) 6

Seasonal

SCHLAFLY PUMPKIN 8

FLYING DOG DOGTOBERFEST 8

SPARKLING
WHITES
CRISP, LIGHT AND UN-OAKED
LIGHTLY OAKED
ROSE
REDS

BY THE GLASS

Sparkling

LA MARCA PROSECCO

5oz/8oz bottle
10 38

LUCIEN ALBRECHT CREMANT D'ALSACE

11 45

Whites

Crisp, Light and Un-Oaked

VILLA POZZI PINOT GRIGIO

10/15 38

PATIENT COTTAT SAUVIGNON BLANC

10/15 38

AMMUNITION SAUVIGNON BLANC

12/18 48

BARBOURSVILLE CHARDONNAY

10/15 38

SEEBRICH SPATLESE RIESLING

10/15 38

Lightly Oaked

LANDMARK OVERLOOK CHARDONNAY

12/18 48

Rosé

L'OLIVETO ROSE

10/15 38

Reds

RICKSHAW PINOT NOIR

12/15 48

FLACO TEMPRANILLO

10/15 38

TIERRA DIVINA REDS ZINFANDEL

10/15 38

WATERBROOK MALBEC

10/15 38

FEDERALIST 'HONEST ABE' BLEND

10/15 38

DESERT WIND CABERNET SAUVIGNON

15/18 60

Emancipation Punch

(punch bowl serves 4-6)
Copper & King Brandy, chai tea, apple cider,
lemon, Barkeep Chinese bitters

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