



Seasonal SOUP

CARROT AND LEMONGRASS SOUP 8

Coriander, ricotta, carrot tops

SOUP OF THE DAY 8

DEVILED EGGS

Traditional 4

Pickled ramp 5

Lump Crab 6

Braised pork belly 5

HOUSEMADE PARKER ROLLS 4

Gingerbread butter

CHARRED SHISHITO PEPPER 9

White miso, tougarashi, condensed milk

LINCOLN MACARONI & CHEESE 11

Mornay, smoked gouda, farmhouse cheddar

HOUSE CUT FRIES 9

Cowboy or sweet with three dipping sauces

PICKLE JAR 7

Grilled sourdough, whipped lardo

WHITE BEAN GUACAMOLE 8

Guajillo pork chips

TUNA (KAMPACHI) TARTARE 12

Wasabi tobiko, jasmine rice wafer, scallion

FRIED OYSTER 11

Trinity, pickled red onion, lime gel, cilantro

CALAMARI FRIES 11

Sweet chili sauce, green goddess, remoulade

TEMPURA FRIED VEAL SWEETBREADS 13

Fava bean puree, pancetta veal jus, pea shoots, confit meyer lemon zest

CHARCUTERIE BOARD MKT

chef selection of house made meats

SPRING SMALL PLATES

"FOOD FOR THE PEOPLE BY THE PEOPLE"



CRISPY BRUSSELS SPROUTS 13

pickled rhubarb, strawberry-black pepper gastrique

GRILLED ASPARAGUS CAESAR 13

Sunny side up egg, anchovy puffed cracker, shaved parmesan, aerated Caesar dressing

GENOVESE BASIL RISOTTO 14

Sheeps milk ricotta, extra virgin olive oil, fried basil

HOUSE MADE GNOCCHI 14

Variation of spring alliums (onion soubise, pickled ramp, fried shallots, chive)

ROASTED HEIRLOOM RAINBOW CARROTS 13

Pickled cauliflower, sultanas, curried panisse

SLOW COOKED SPRING GRAINS 14

Farro, quinoa, English peas, edamame, asparagus, radish, mint



LINCOLN KALE SALAD 12

Toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing

ROASTED BEETS AND STRAWBERRY SALAD 14

coffee-cocoa crumb, pickled strawberries, cress greens, balsamic vinaigrette

SUGAR SNAP PEA SALAD 14

Toasted sesame tuile, "tahini vinaigrette"

BABY GEM LETTUCE SALAD 14

Shaved heirloom radish, celery, champagne vinaigrette



PAN ROASTED VERLASSO SALMON 16

Fennel seed spaetzle, broccoli rabe, Castelvetro – caper vinaigrette

OLIVE OIL POACHED HALIBUT A LA BARIGOLE 22

Baby artichoke, pearl onion, baby carrots

PAN SEARED SCALLOP 22

Basil risotto, grilled asparagus, crispy prosciutto

SHRIMP & GRITS 15

Cheddar grits, scallions, red peppers, bacon

CRAB AND NETTLE CAVATELLI 16

Lump crab, lobster emulsion, red vein sorrel

WHATEVER YOU ARE,
BE A GOOD ONE.

—ABRAHAM LINCOLN



Free
RANGE

CREEKSTONE NY STRIP 18

Chipotle mole, masa fries, chili popcorn

ROASTED CHICKEN 2 WAYS 15

smoked maitake, pickled ramp, ramp top waffle

LAMB OSSO BUCCO 17

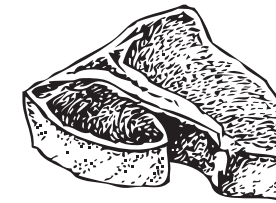
Roasted mushroom, carrot puree, white veal jus

BRAISED PORK BELLY 16

House made fettuccine, soft poached egg, fresh cracked black pepper

PENNSYLVANIA CHICKEN POT PIE 15

Poached chicken breast, carrot, 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

LAMB OSSO BUCCO 35

PORK CHOP 14OZ 29

Sides

BASIL RISOTTO 8

Sheeps milk ricotta, extra virgin olive oil, fried basil

CRISPY BRUSSELS SPROUTS 8

pickled rhubarb, strawberry-black pepper gastrique

GRILLED ASPARAGUS CAESAR 8

Sunny side up egg, anchovy puffed cracker, shaved parmesan, aerated Caesar dressing

CHEF'S Seasonal Tasting

Sampling of Chef's Selection of
Small Plates & Seasonal Specials

\$45 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 Applejack brandy, egg white, fresh lime, Barkeep apple bitters

HONEST ABE'S MOONSHINE 12
Shine XXX white whiskey, ginger syrup, fresh lemon, orange bitters

FIRST LADY LINCOLN 12
St. Germain elderflower liqueur, La Marca prosecco, pear shrub, Fee Brother's lavender bitters

GETTYSBURG ADDRESS 13
Square One Botanical, Vee Vacai liqueur, house made beet purée, ginger syrup, lemon, aromatic bitters

American
CLASSICS

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

MAI TAI 12
El Dorado 12yr rum, orange curaçao, orgeat syrup, fresh lime

SOUTHSIDE 11
Hendrick's gin, fresh lime, simple syrup, mint

MOSCOW MULE 11
Skyy vodka, ginger syrup, fresh lime, seltzer

HEMINGWAY'S DAIQUIRI 11
Cruzan Silver Rum, Luxardo maraschino, fresh lime & grapefruit

SAZERAC 12
Old Overholt rye, Vieux Carré, absinthe, sugar, Peychaud's bitters

MINT JULEP 12
Bulleit bourbon, mint syrup, crushed ice, fresh mint

From the
INFUSION
LIBRARY

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

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

VOSS STILL OR SPARKLING WATER 7

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

FLYING DOG SNAKE IPA 8

DC BRAU PUBLIC PALE ALE 8

Light

BROOKLYN LAGER 8

ATLAS DISTRICT COMMON LAGER 8

STELLA ARTOIS 7

PABST BLUE RIBBON (16 OZ) 6

Fruit

JAILBREAK FEED THE MONKEY 7

21ST AMENDMENT HELL OR HIGH WATERMELON 7

STELLA CIDRE 7

BY THE GLASS

Sparkling
LA MARCA PROSECCO 5oz/8oz bottle
10 38

Whites

Crisp, Light and Un-Oaked

VILLA POZZI PINOT GRIGIO 10/15 38

PATIENT COTTAT SAUVIGNON BLANC 10/15 38

OLD COACH ROAD SAUVIGNON BLANC 12/18 48

BARBOURSVILLE CHARDONNAY 10/15 38

SEEBRICH SPATLESE RIESLING 10/15 38

Lightly Oaked

LANDMARK OVERLOOK CHARDONNAY 12/18 48

Rose

ONTAÑON CLARETE 10/15 38

Reds

RICKSHAW PINOT NOIR 12/18 48

FLACO TEMPRANILLO 10/15 38

TIERRA DIVINA REDS ZINFANDEL 10/15 38

EXPEDITION MERLOT 10/15 38

WATERBROOK MALBEC 10/15 38

BROADSIDE CABERNET SAUVIGNON 15/22 60

Emancipation Punch

(punch bowl serves 4-6)

Pimm's no. 1, Few Breakfast gin, basil cucumber syrup, chamomile tea, fresh lemon, Bar Keep lavender bitter

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