



## Seasonal SOUP

**EARLY TOMATO GAZPACHO** 8  
Yogurt, summer squash, crab

### DEVILED EGGS

Traditional 4  
Lump crab 6  
Charred corn 5  
BBQ pork 6

**HOUSEMADE PARKER ROLLS** 4  
Gingerbread butter

**CHARRED STREET CORN HUSHPUPPIES** 8  
lime crema, tougarashi, queso fresco, cilantro

**FRIED GREEN TOMATO** 9  
Dijonnaise sauce, pickled okra

**LINCOLN MACARONI & CHEESE** 11  
Mornay, smoked gouda, farmhouse cheddar

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

**PIMENTO AND CHEESE JAR** 8  
House made biscuits

**TEMPURA FRIED SQUASH BLOSSOM** 12  
Basil ricotta, saffron aioli

**HAMACHI CEVICHE** 12  
Yellow watermelon, lime, red onion, cilantro

**OYSTERS ON HALF SHELL** 12  
Ginger and cucumber mignonette

**CALAMARI FRIES** 11  
Sweet chili sauce, green goddess, remoulade

**MARINATED CHESAPEAKE CRAB** 15  
Avocado panna cotta, pickled jalapeno, passion fruit

**CHARCUTERIE BOARD** 16  
Chef selection of house made meats

## SUMMER SMALL PLATES

"FOOD FOR THE PEOPLE BY THE PEOPLE"



**CRISPY BRUSSELS SPROUTS** 13  
Mango, nouc cham vinaigrette, coconut crumble

**GRILLED AMISH STONE FRUITS** 14  
Ricotta, smoked honey, cracked black pepper

**SUMMER VEGETABLE TARTINE** 14  
Micro herb salad, parmesan ice cream

**SOY GLAZED HARICOTS VERT** 13  
Toasted sesame seeds, pork rinds, shaved coconut, Thai basil

**HOUSE MADE GNOCCHI** 14  
Charred corn, roasted red pepper, serrano chili, cilantro



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

**ROASTED BEETS AND WATERMELON SALAD** 14  
Whipped goat cheese, black olive crumb, dill

**CARAMELIZED FIG AND CHARRED RADICCHIO SALAD** 14  
Hazelnut praline, white balsamic vinaigrette, basil

**BURRATA & TOMATO SALAD** 15  
toy box tomatoes, basil, sourdough tuiles, pimento d esplette

**CUCUMBER SALAD** 13  
Tzatziki custard, lemon, dill, pickled garlic puree



**PAN ROASTED VERLASSO SALMON** 16  
Glazed heirloom baby squash, saffron risotto

**DASHI POACHED YELLOWTAIL** 18  
Smoked celeriac puree, confit fennel, castelvetrano olives

**BASQUE STYLE LITTLENECK CLAMS** 15  
Chorizo, tomato, garlic, basil, grilled bread

**PAN SEARED SCALLOPS** 22  
Green papaya, mango, ginger-lime vinaigrette

**SHRIMP & GRITS** 15  
Cheddar grits, scallions, red peppers, bacon

WHATEVER YOU ARE,  
BE A GOOD ONE.

—ABRAHAM LINCOLN



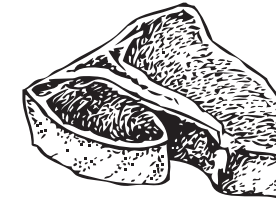
Free  
RANGE

**CREEKSTONE HANGER STEAK** 18  
Smoked fingerling potato, haricots vert, horseradish salsa verde

**FRIED AMISH CHICKEN** 15  
Old bay waffle, braised collard green, pickled okra

**BRAISED PORK SHOULDER** 16  
Carolina rice croquette, English peas, buttermilk fried onion

**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

**PORK SHOULDER** 32

**PORK CHOP 14OZ** 29

### Sides

**SOY GLAZED HARICOTS VERT** 8  
Toasted sesame seeds, pork rinds, shaved coconut, Thai basil

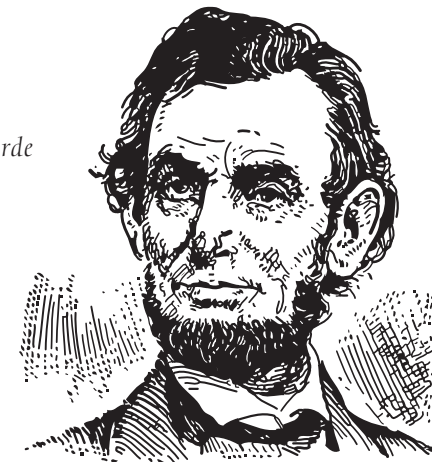
**CRISPY BRUSSELS SPROUTS** 8  
Mango, nouc cham vinaigrette, coconut crumble

**HOUSE MADE GNOCCHI** 8  
Charred corn, roasted red pepper, serrano chili, cilantro

### 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 Applejack brandy, egg white, fresh lime, Barkeep apple bitters

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

**LADY LINCOLN** 12  
La Marca Prosecco, blueberry and mint shrub

**GETTYSBURG ADDRESS** 13  
Square One Botanical, Vee Vacaí 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

21ST AMENDMENT BREW FREE OR DIE! 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

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

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*

CASAL GARCIA ROSE 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

BR COHN 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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