



Kettle SOUPS

EARLY TOMATO GAZPACHO 8
Yogurt, summer squash, crab

DEVILED EGGS
Traditional 4
Lump crab 6
Charred corn 5
BBQ pork 6



PICKINGS

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 13
Yellow watermelon, lime, red onion, cilantro

CRISPY BRUSSELS SPROUTS 12
Mango, nouc cham vinaigrette, coconut crumble

OYSTERS ON HALF SHELL 12
Ginger and cucumber mignonette

CALAMARI FRIES 11
Sweet chili sauce, green goddess, remoulade

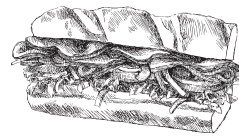
MARINATED CHESAPEAKE CRAB 15
Avocado panna cotta, pickled jalapeno, passion fruit

SUMMER LUNCH MENU

"FOOD FOR THE PEOPLE BY THE PEOPLE"

**MOST FOLKS ARE ABOUT AS
HAPPY AS THEY MAKE UP
THEIR MINDS TO BE.**

— ABRAHAM LINCOLN



Stuff on BREAD

*Served with house chips & coleslaw or mesclun salad
Cowboy or sweet fries add 2*

LINCOLN CUBAN 15
Braised pork shoulder, prosciutto, pickles, havarti, Dijon mustard, french hoagie

CHICKEN & WAFFLE SANDWICH 15
Old Bay waffle, maple aioli, collard green slaw

SHORT RIBS MELT 17
Mustard horseradish aioli, Havarti cheese, sautéed spinach, ciabatta

BBQ BRAISED PORK 14
Pimento cheese, baby arugula, fried shallots

SMOKED SALMON BLT 17
Gem lettuce, sauce gribiche, roasted vine ripe tomato, honey glazed bacon

ZUCCHINI VEGGIE BURGER 14
Tzatziki, fried squash blossom, watercress

CALAMARI BAHN MI SANDWICH 18
Pickled vegetables, fish sauce vinaigrette, Thai basil

LINCOLN BURGER 15
House ground beef, watercress, goat cheese, tomato jam, sesame seed olive oil bun

ALL AMERICAN BURGER 16
Red leaf lettuce, beefsteak tomato, cheddar, grilled onions, secret sauce, sesame seed olive oil bun

CRAB LOUIE 22
Lump crab, dill havarti, Old Bay pickled red onion, arugula, roasted tomato

PEACH GRILLED CHEESE 15
Burrata, fried green tomato, basil pesto



GARDEN

LINCOLN KALE SALAD 16
Toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing

ROASTED BEETS AND STRAWBERRY SALAD 16
Whipped goat cheese, watercress, black olive crumb, dill

SOY GLAZED HARICOTS VERT AND SHRIMP SALAD 18
Watercress, toasted sesame seeds, pork rinds, shaved coconuts, Thai basil, grilled shrimp

FRUTTI DI MARE SALAD 20
Marinated calamari, shrimp, salmon, baby spinach, shaved celery, white wine vinaigrette

CHOPPED SALAD 16
Cherry tomatoes, radish, summer squash, toasted sunflower seeds, green goddess dressing

SW COBB 18
Blackened chicken breast, applewood smoked bacon, shredded Havarti cheese, sweet corn, roasted red peppers, avocado, chipotle lime vinaigrette

STEAK SALAD 19
Grilled potatoes, sun gold tomatoes, crumbled blue cheese, pickled red onions, white balsamic vinaigrette

CUCUMBER AND GRILLED PEACH SALAD 17
Black pepper ricotta, watercress, smoked honey vinaigrette

ADDITIONS

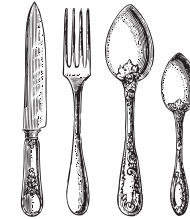
SHRIMP OR BLACKENED CHICKEN 5

VERLASSO SALMON, OR NY STRIP 7

CRAB CAKE OR SCALLOP 9



FARMHOUSE



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

PENNSYLVANIA CHICKEN POT PIE 17
Poached chicken breast, carrot, celery, Vidalia onions, green peas, flaky pastry top

PAN ROASTED VERLASSO SALMON 18
Glazed baby squash, saffron risotto

CREEKSTONE NY STEAK & FRITES 19
Smoked fingerling potato, haricots vert, salsa verde

ROASTED VINE RIPE TOMATO RISOTTO 16
Burrata, garlic chips, fresh basil salad

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



**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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