



SATURDAY BRUNCH MENU



STARTERS

Deviled Eggs

*Traditional 6
Fried Pork Belly 9
Crab 12
Lobster 12*

Lobster Bisque 18

*Crouton, dill creme fraiche, chive oil,
lobster chunks*

Crispy Brussels Sprouts 17

*Strawberry rhubarb mostarda, lemon
ginger yogurt*

Mac & Cheese 16

*Mornay, smoked gouda,
farmhouse cheddar*

Crab & Spring Onion

Beignets 16

Green goddess tarter

Housemade Biscuits 9

LINCOLN Fries 12

Spicy aioli, Sweet & sour apricot

Fried Calamari 18

*Zucchini chips, green onions, lemon
capers, remoulade, salsa macha*

Maryland Crab Dip 16

Grilled rustic bread, lemon & old bay

ENTREES

Lincoln Breakfast 18

*Two eggs(any style), hand cut home fries,
buttermilk biscuit, country gravy,
maple chicken sausage*

Zucchini & Goat Cheese Scramble 22

Biscuit and a side salad

Fried Chicken & Waffle 24

Buttermilk, hot honey, kale slaw, bacon jam

Philly Short Rib Benedict 25

*Sweet onions, sour cream biscuit, cheese whiz
mornay*

Shrimp & Grits 29

*Stone ground cheddar grits, creole trinity,
bacon, lemon gremolata*

Blueberry Ricotta Pancakes 18

Gingerbread butter, spiced pears

Chicken Pot Pie 24

*Poached chicken breast, carrots, celery,
vidalia onions, green peas,
flaky pastry top*

9-Bacon, 9- Sausages, 7-Home fries, 6-Organic egg

SALADS

Add Chicken -11, Salmon-12, Steak-13

Spring Panzanella Salad 25

*Focaccia croutons, lemon feta, zucchini, pickled
asparagus, sugar snaps, lemon oregano vinaigrette*

Lincoln Kale Salad 19

*Chopped Kale, currants, pecorino cheese,
lemon vinaigrette*

SW Cobb Salad 25

*Blackened chicken breast, applewood smoked
bacon, shredded havarti cheese, sweet corn,
roasted red pepper, avocado,
chipotle lime vinaigrette*

SANDWICHES

SERVED WITH FRIES OR SALAD

Lobster Roll 28

Celery, chives, crème fraiche

LINCOLN Cuban Sandwich 19

*Prosciutto, mojo braised pork, mustard & pickles,
havarti cheese*

Crispy Chicken & Cheddar Sandwich 19

Honey mustard mayo, sriracha coleslaw

LINCOLN All American Burger 21

*Romaine lettuce, beefsteak tomato, grilled onion,
cheddar cheese, ground ny strip, special sauce*

Classic Pastrami Reuben 24

*Lean pastrami, melted swiss cheese, thousand island
dressing & cole slaw (on the side), rye bread*

LUNCH COCKTAILS

Paloma Pitcher 32

*Milagro Silver, fresh grapefruit, lime, seltzer
(serves 2-4)*

Abe's Spicy Margarita 16

*Jalapenos infused Milagro, fresh lime, agave
nectar*

Mimosa Flights 32

*Bottle of Sparkling wine served with the following juices:
Orange, Pineapple, Cranberry, Grapefruit*

Presidential Bloody Mary 21

*Skyy Vodka, grilled shrimp, applewood bacon,
Housemade Bloody Mary mix*

Due to the extraordinary increases we have experienced in labor and operating costs, a 3.5 % RESTAURANT SURCHARGE will be added to all checks.

We thank you for your support and understanding.

Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have special dietary requirements.

Parties of five (5) or more will be charged a 20% gratuity. One check per table. No separate checks. Limit five (5) credit cards per table.

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LINCOLNRESTAURANT-DC.COM

SIGNATURE COCKTAILS

Lincoln Sour 16

Wild Turkey bourbon, Laird's Applejack brandy, Fresh lime juice, Barkeep apple bitters

Honest Abe's Moonshine 15

Maryland peaches infused Tito's, Peach puree, Ginger, Fresh lemon, Orange bitters

Lady Lincoln 14

Reine d'Or rose, Ford's Gin, Hibiscus agave, Fresh lemon, Peychaud bitters

Freedom Manhattan 30 day Barrel Aged 17

Old Forester 86 bourbon, Dolin sweet vermouth, Yellow Chartreuse, Angostura bitters, Aged 30 days in oak barrel, Square ice

Emancipation No. 21 Punch Bowl 50

Equiano light rum, Pimm's No.1, Vanilla almond chai tea, Fresh lemon, Peychaud bitters (serves 2-8)

CLASSIC COCKTAILS

Americano 12

Campari, Cinzano sweet vermouth, Seltzer water, Orange

Hemingway's Daiquiri 15

Equiano Light Rum, Maraschino, Fresh lime, Fresh grapefruit

Pisco Sour 14

Macchu Pisco, Fresh lime, Egg white, Simple syrup, Angostura bitters

Moscow Mule 12

Skyy Vodka, Fresh lime half, House made ginger

Grand Sazerac 15

Wild Turkey 101 rye, Grand Marnier, Peychaud's bitters, St. George absinthe

Tommy's Margarita 21

Casamigos Blanco, Fresh lime, Agave nectar

Old Fashioned 16

Old Forester 100 bourbon, Angostura & Orange bitters, Demerara

THE RICKEY IS WASHINGTON DC'S OFFICIAL COCKTAIL

Sheeney's Rickey 14

Ford's gin, Woodford bourbon reduction, Seltzer, Sweet Lime Foam

Sheeney's rickey was documented in the 1920's by a DC bartender named Henry Thomas at Shoemaker's, the birthplace of the original Rickey cocktail. A Sheeney's Rickey is one that left the lime shell out of the drink according to Thomas. We 'left it out' by transforming the lime shell into a sweet lime foam.

WHITE WINE

Reine d'Or, Cava, Spain, NV 13/42

Reine d'Or Rose of Cava, Spain, NV 14/42

Chardonnay, Pacificana, California, 2020
15/50

Chardonnay, Barbourville, Virginia, 2022
15/52

Riesling, Graff, Germany, 2022 13/50

Pinot Gris, Chateau Ste Michelle, Columbia Valley, 2021 14/50

Sauvignon Blanc, Yealands, New Zealand
2022 15/46

Rhanleigh, Chenin Blanc, South Africa,
2022 13/42

RED WINE

Zinfandel, Klinker Brick, California, 2019
14/50

Merlot, Ferrari Carano, California, 2021
15/54

Malbec, Las Lajas, Argentina, 2021 15/50
Red Blend, The Federalist, California, 2019
15/50

Red Blend, Pasqua Passione Sentimento,
Italy, 2020 13/44

Montepulciano d'Abruzzo, Illuminati, Italy,
2019 14/56

Cabernet Sauvignon, Barossa Valley,
Australia, 2020 16/54

Pinot Noir, Benton Lane, Oregon, 2022
16/52

BEER

DC Brau Public Ale, DC 8

Loose Cannon IPA, MD 8

Victory Sour Monkey, MD 8

Sam Adams Lager, MA 8

Anxo District Dry Cider, DC 8

Devil's Backbone Lager VA 8

Flying Dog IPA, MD 8

DC Brau Porter, DC 8

Allagash White Ale, ME 8

Stella Artois, BE 8