FALL SMALL PLATES

“FOOD FOR THE PEOPLE BY THE PEOPLE”

From the FARMS

ROASTED PUMPKIN RISOTTO 14
Cinnamon crème fraîche, molasses, toasted pumpkin seeds, fried sage

HOUSE-MADE GNOCCHI 14
Confit duck, roasted butternut squash, cippolini onion, spiced pecan crumb

COUNTRY-FRIED HEN-OF-THE-WOODS 15
Crispy grits, wilted arugula, red peppers, bacon

From the SEA

ROASTED VERLASSO SALMON 16
Slow-cooked farro, candied brussels sprouts, roasted carrot, dill

CEDAR-ROASTED ATLANTIC COD 22
Grilled cauliflower, shaved celery, pickled golden raisin, vadouvan gremolata

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

PAN-SEARED SCALLOPS 22
Butternut squash puree, roasted acorn squash, pomegranate, Brussels sprouts, fresh thyme

LINCOLN KALE SALAD 12
Toasted pine nuts, dehydrated cranberry, dried craisins, shaved parmesan, lemon dressing

PINOT NOIR-POACHED PEAR SALAD 15
Baby arugula, candied walnuts, crumbled blue cheese, red wine vinaigrette

RAINBOW CHARD CAESAR SALAD 14
Pomegranate, manchego, brōche crōtons, smoked caesar dressing

Roughage & GREENS

GRILLED 4oz. NY STRIP LOIN 18
Smoked fingerling potato, grilled broccoli, sherry mushroom fricassee, veal demiglace

ROASTED AMISH CHICKEN 15
Duck fat-confit sweet potato, spiced apple puree, roasted baby carrots, cranberry

SLOW-BRAISED PORK SHOULDER 18
Carrot, turnip, sauteed rainbow chard, mustard-dill pork jus

PENNNSYLVANIA CHICKEN POT PIE 15
Roasted chicken breast, carrots, celery, vidalia onions, green peas, flaky pastry top

The CHEF’S Seasonal Lasting

exclusice selection of the chef’s seasonal dishes

$55 PER PERSON

Lincoln STEAK, BURGERS & CHOPS

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

CREEKSTONE 14OZ NY STRIP 42
PRIME 8OZ FILET 42
SHORT RIB 54
PORK CHOP 14OZ 29

FEVES

COUNTRY-FRIED HEN-OF-THE-WOODS 13
Creamy grits, wilted arugula, red peppers, bacon

RAINBOW CHARD CAESAR SALAD 14
Pomegranate, manchego, brioche crouton, smoked caesar dressing

BRUSSELS SPROUTS 8
Apple cider gastrique, bacon crumb, white grape

DUCK FAT-ROASTED POTATOES 8
Rosemary, thyme, garlic aoli

AND IN THE END, IT’S NOT THE YEARS IN YOUR LIFE THAT COUNT. IT’S THE LIFE IN YOUR YEARS.
—ABRAHAM LINCOLN

Lincoln
Locally sourced from Stauffer Farms, PA, C&E Farms, VA, Richardson Farms, MD, Crown Orchards Farm, VA, Leone Farm, NJ

—ABRAHAM LINCOLN

Whatever you are, be a good one.
—ABRAHAM LINCOLN