Brunch

LINCOLN BREAKFAST
Two eggs (any style), home fries, biscuit & gravy, chicken sausage  16

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

VANILLA BUTTERMILK PANCAKE
Cinnamon-roasted apples, candied pecan, molasses whipped cream  14

BRAISED SHORT RIB HASH
Roasted red pepper, caramelized onion, sunny side egg, smoked Spanish pimiento aioli  17

DUCK CONFIT BENEDICT
Sautéed kale, pickled cipollini onion, roasted mushroom, quate spice, brown butter hollandaise  19

BROILOE FRENCH TOAST
Maple roasted pumpkin, pumpkin seed granola, spiced syrup, fried sage  15

BAGEL & LOX
Pickled red onion, traditional deviled egg, cream cheese, cornichons  16

Roughage & Greens

LINCOLN KALE SALAD
Toasted pine nuts, dehydrated cranberries, currants, hand shved parmesan, lemon dressing  13

SOUTHWEST CHICKEN COBB
Blackened chicken breast, applewood smoked bacon, shredded havarti cheese, sweet corn, roasted red peppers, avocado, chipotle lime vinaigrette  19

CRISPY BRUSSELS SPROUTS
Apple cider gastrique, bacon crumb, white grape  14

Entrees

SHRIMP & GRITS
Scallions, bell peppers, bacon, lemons spiked fumet  16

NY STRIP & EGGS
Scallops, bell peppers, bacon, lemon spiked fumet  15

ALL AMERICAN BURGER
8oz house ground, grass fed beef, red leaf lettuce, beefsteak tomato, cheddar, grilled onions, secret sauce, sesame seed olive oil bun  18

FRIED CHICKEN & WAFFLE
Fried chicken thigh, spiced maple syrup  17

LINCOLN POT PIE
Free range chicken, carrot, celery, vidalia onions, flaky pastry top  16

Chef’s Station

ALL YOU CAN EAT & DRINK
Unlimited chicken & waffles, shrimp & grits, omelette & waffle station, two sides, and unlimited bloody marys, mimosas and bellinis  52

ALL YOU CAN HANDLE  41

MADE TO ORDER WAFFLE  14

HANDCRAFTED OMELETTE  16

Lincoln uses sustainable seafood and certified humane meat and poultry. Consuming raw meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses. Please be aware that all brunch tables have a two hour time limit. Gratuity of 20% will be added to parties of six or more. Only one check will be printed per table. Buffet is not available for takeout and is dine in only. Packaging to go of a la carte items only. Corporate Executive Chef: Demetrio A. Zavala.