FALL SMALL PLATES
“FOOD FOR THE PEOPLE BY THE PEOPLE”

From the FARMS

CRISPY BRUSSELS SPROUTS 15
Apple cider gastrique, bacon crumb, white grapes

SWEET POTATO GNOCCHI 14
Cipollini onion confit, parsnip, smoked maple pear, rosemary

FALL SPICE-ROASTED AMISH PUMPKIN RISOTTO 14
Whipped crème fraiche, thyme reduction, micro arugula

BRAISED KOHLRABI GRATIN 14
Gruyere cheese, parsley persillade, truffle oil

From the SEA

ROASTED MISO-CURED SALMON 16
Black rice, scallion, blonde raisin relish

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

PAN SEARED CAPE MAY SCALLOPS 22
Herb-roasted spaghetti squash, crispy Brussels sprouts, orange puree

PAN ROASTED GROUPER 18
Fall spice-roasted baby carrots, lentil, carrot top Chimichurri

Roughage & GREENS

LINCOLN KALE SALAD 12
Toasted pine nuts, dehydrated cranberries, dried caramels, shaved pears, lemon dressing

PINOT NOIR-POCHED PEAR SALAD 14
Baby arugula, fennel, candied walnuts, red wine vinaigrette

NAPA CABBAGE SALAD 15
Asian pear, orange, pomegranate vinaigrette

RAINBOW CHARD SALAD 13
Persimmons, sunchoke chips, blue cheese dressing

Free RANGE

GRILLED CREEKSTONE NY STRIP LOIN 18
Roasted sunchoke, black garlic puree, broccoli rabe, lemon confit

ROASTED AMISH CHICKEN 15
Brown butter butternut squash puree, cipollini onion agrodolce, salted rainbow chard

BRAISED KOHLRABI GRATIN 14
Gruyere cheese, parsley persillade, truffle

RAINBOW CHARD SALAD 8
Persimmons, sunchoke chips, blue cheese dressing

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

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
SHORT RIB 54
PORK CHOP 14OZ 29

Sides

CRISPY BRUSSELS SPROUTS 8
Apple cider gastrique, bacon crumb, white grapes

BRAISED KOHLRABI GRATIN 8
Gruyere cheese, parsley Persillade, truffle

RAINBOW CHARD SALAD 8
Persimmons, sunchoke chips, blue cheese dressing

And in the end, it’s not the years in your life that count. It’s the life in your years.
—ABRAHAM LINCOLN

Lincoln uses sustainable seafood and certified humane meat and poultry. Consuming raw meat, poultry, seafood, or eggs may increase your risk of food-borne illness. Gratuity of 20% will be added to parties of 6 or more. We are limited in our ability to split checks a maximum of five ways.

Chef’s Seasonal Tasting
Exclusive selection of chef’s seasonal dishes $55 PER PERSON

From the FARMS

FALL SQUASH AND BEAN MINESTRONE 8
Rosemary olive oil, bacon, fresh thyme

DEVILED EGGS
Traditional 4
Mushroom 5
Prosciutto 6
Smoked salmon 6

HOUSEMADE PARKER ROLLS 4
Gingerbread butter

CREEKSTONE BEEF
TENDERLOIN CARPACCIO 12
Red wine-compressed pear, Manchego, baby arugula

MACARONI & CHEESE
11 Mornay, smoked gouda, farmhouse cheddar

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

KOREAN MUSSELS 12
Kohlrabi, kimchi, green onion

BRANDADE DIP 12
Salted cod, toasted baguette toasts, chive, black pepper

BUTTERNUT SQUASH TATER TOTS 11
Sage crème fraiche, brown butter powder, roasted apple butter

LINCOLN DESIGNER TEES $27
Corporate Executive Chef: Demetrio A. Zavala, Chef de Cuisine: Takeshi Nishikawa

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

Lincoln

Free RANGE

Lincoln

Roughage & GREENS

...Continued on back page...
COCKTAILS

Signature

LINCOLN SOUR 12
Knob Creek bourbon, Laird’s Apple Jack, fresh lime, simple syrup, egg whites, Barkeep apple bitters

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

FIRST LADY LINCOLN 12
Seasonal shrub, Domaine de Canton, fresh lemon, sparkling wine

GETTYSBURG ADDRESS 15
Square One Botanical, Veev Acaí liqueur, house made beet puree, ginger syrup, lemon, aromatic bitters

EMANCIPATION PUNCH NO. 12 49
(PUNCH BOWL SERVES 4-6)
Copper & King Brandy, chai tea, apple cider, lemon, Barkeep Chinese bitters

CLASSICS

with a Twist

TOM COLLINS 11
Hayman’s Old Tom gin, fresh lemon, simple syrup, seltzer water

PISCO SOUR 11
Ahuachapán Pisco, egg white, fresh lime, simple syrup, Angostura bitters

LINCOLN SWIZZLE 12
Koloa’s Kauai spiced rum, passion fruit syrup, allspice dram, fresh lime

SOUTHSIDE 11
Herdistrick’s gin, fresh lime, simple syrup, mint

MOSCOW MULE 11
Sky vodka, ginger syrup, fresh lime, seltzer

SIDECAR 12
Copper & King American craft brandy, Cointreau, fresh lemon, lemon infused sugar

SAZERAC 12
Old Overholt rye, Vieux Carré, absinthe, sugar, Peychaud’s bitters

MINT JULEP 12
Woodford Reserve bourbon, mint syrup, crushed ice, fresh mint

BEVERAGES

ACQUA PANNA STILL OR PELLERINO SPARKLING 6

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

WINES

BY THE GLASS

Sparkling
LA MARCA PROSECCO
10 58
LUCIEN ALBRECHT CREMANT D’ALSACE
11 45

Whites
Crisp, Light and Un-Oaked
VILLA POZZI PINOT GRIGIO
10/15 58
 PATIENT COTTAT SAUVIGNON BLANC
10/15 58
AMMUNITION SAUVIGNON BLANC
12/18 48

BARBOURSVILLE CHARDONNAY
10/15 58
SEEBRICH SPATLESSE RIESLING
10/15 58

Lightly Oaked
LANDMARK OVERLOOK CHARDONNAY
12/18 48

Rosé
L’OLIVETO ROSE
10/15 58

Reds
RICKshaw PINOT NOIR
12/15 48
FLACO TEMPRANILLO
10/15 58
TIERRA DIVINA REDS ZINFANDEL
10/15 58
WATERBROOK MALBEC
10/15 58
FEDERALIST ‘HONEST ABE’ BLEND
10/15 58
DESSERT WIND CABERNET SAUVIGNON
15/18 60

BEER

Dark
OLD RASPUTIN IMPERIAL STOUT 9
UNITA BABA BLACK LAGER 8
SWEET HOSIE’S BROWN ALE 7

Hop
LAGUNITAS MAXIMUS IMPERIAL IPA 9
BREW FREE! OR DIE IPA 8
DC BRAU PUBLIC PALE ALE 8

Cider
ORIGINAL SIN 8
FOGGY RIDGE ‘FIRST FRUIT’ (80Z) 10

Light
BRÜKLYN LAGER 8
ATLAS DISTRICT COMMON LAGER 8
STELLA ARTOIS 7
PARST BLUE RIBBON (16 OZ) 6

Seasonal
SCHLAFLY PUMPKIN 8
FLYING DOG DOGTOBERFEST 8

Infusion Library

—ABRAHAM LINCOLN

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
Alapie® cured Knob Creek, Laxardi maraschino liqueur, fresh lemon, simple syrup, Angostura bitters

Emancipation Punch
(PUNCH BOWL SERVES 4-6)
Copper & King Brandy, chai tea, apple cider, lemon, Barkeep Chinese bitters
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