

DINNER MENU



STARTERS

SOUP OF THE DAY | 8

BURRATA | 13

fire roasted cherry tomatoes, arugula & garlic crostini

TRADITIONAL WINGS | 15

fresh jumbo wings, choice of classic buffalo, old bay seasoning, honey BBQ, garlic parmesan

MARYLAND CRAB DIP | 15

crostini

SOFT PRETZEL | 9

house-made beer cheese sauce

FRIED BRUSSEL SPROUTS | 8

crumbled bacon & lemon honey sriracha

TRUFFLE FRIES | 10

truffle oil, parmesan cheese, chives

PORK BELLY SLIDERS | 12

slow roasted pork belly topped with pickled carrots, roasted pepper coulis, thinly sliced cucumbers & fresh cilantro

FRIED PICKLES | 9

copper penny sauce

SMOKED SALMON & AVOCADO

FLATBREAD | 14

pickled red onion, arugula, garlic dill cream cheese
sunny side up egg | 3

SANDWICHES & SALADS

*Sandwiches served with chips, fries or fresh fruit.
Substitute sweet potato fries | 2 Add sunny side up egg | 3*

ONE LINCOLN BURGER OF THE WEEK | 17

BEYOND BURGER | 16 ^{GF V}

vegan burger topped with mixed greens, pickled red onion, roasted pepper coulis, gluten free roll

WATERMELON RADISH SALAD 9 | 12

mixed greens, toasted almonds, golden raisins, asparagus, honey lemon vinaigrette

GORGONZOLA SALAD 8 | 11

mixed greens, dried cranberries, gorgonzola, spicy candied pecans, poppy seed dressing

CLASSIC CAESAR SALAD 6 | 10

pecorino romano, garlic croutons, caesar dressing

FRITES SALAD 8 | 10

mixed greens, blue cheese, red onion, tomato, creamy Worcestershire dressing

ADD TO ANY SALAD

grilled chicken 6 | grilled steak 8
grilled shrimp 8 | grilled wild salmon 13

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase risk of foodborne illness.
GF: Gluten Free | V: Vegan. Select menu items may be made vegetarian or gluten free upon request.*

20% gratuity will automatically be charged to parties of 6 or more.



DINNER MENU

MAINS

GROUPER | 41 GF
forbidden rice, tri-colored carrots, salsa Verde

MISO SALMON | 25 GF
sweet potato puree, sweet peas, leeks

ONE LINCOLN CRAB MAC & CHEESE | 27
macaroni, creamy jumbo lump crab béchamel sauce, herbed brioche croutons

PORK SHANK | 27
braised pork shank, bacon macaroni & cheese, asparagus

WARRINGTON FARMS DELMONICO | 45 GF
crispy potatoes, broccolini, whipped goat cheese, chive oil

FARMSTEAD BUTCHER PORK CHOP | 38 GF
mashed potatoes, asparagus, herbed butter

AIRLINE BREAST OF CHICKEN | 28 GF
citrus glazed, whipped Peruvian potatoes, tri colored carrots

GRILLED VEGETABLE FARRO | 22 GF V
zucchini, squash, red onion, cherry tomato, cashew pesto

MUSHROOM GREEN CURRY | 21 GF V
Lion's mane mushrooms, forbidden rice

CHARMING MEADOW MUSHROOM & ASPARAGUS RISOTTO | 17
sauteed Charming Meadow mushrooms, parmesan cheese, parsley chive oil

STIR FRY | 18
red onion, carrot, zucchini, corn, mushroom, bok choy, egg, served over basmati rice

grilled chicken 6 | grilled steak 8 | grilled shrimp 8 | grilled wild salmon 13 | tofu 5

KIDS MENU | 8

*for kids aged 5 to 12
served with fries, chips or apple sauce*

TWIN CHEESEBURGER SLIDERS

CHICKEN FINGERS

MAC & CHEESE

PIZZA FLATBREAD
cheese or pepperoni

SIDES | 7

ASPARAGUS

CHARMING MEADOW MUSHROOM & ASPARAGUS RISOTTO

BROCCOLINI

BACON MACARONI & CHEESE

DESSERTS

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERT SELECTION

Proudly featuring Farmstead Butcher Bacon, Weikert Farms Organic Cage-Free Eggs & Charming Meadow Mushrooms

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