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STARTERS

SOUP OF THE DAY | 8

MARYLAND CRAB DIP | 15

pita triangles

PERUVIAN CEVICHE | 14

catch of the day, shrimp, octopus, classic tigers milk, Peruvian corn, green plantain chips

SHRIMP COCKTAIL | 14

traditional cocktail sauce

TRADITIONAL WINGS | 15

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

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 & PINEAPPLE FLATBREAD | 12

red onion, miso cream, teriyaki glaze, cilantro

SMOKED SALMON & AVOCADO FLATBREAD | 14

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

BURGERS & SALADS

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

BURGER OF THE WEEK | 17

ONE LINCOLN BURGER | 15

BBQ sauce, cheddar cheese, frizzled onions, lettuce, tomato

BEYOND BURGER | 16 ^{GF V}

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

BURRATA CAPRESE SALAD | 13

arugula, cherry tomatoes, corn, balsamic glaze, basil vinaigrette

GORGONZOLA SALAD 8 | 11

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

CLASSIC CAESAR SALAD 8 | 11

pecorino romano, garlic croutons, caesar dressing

FRUIT & NUT SALAD 9 | 12

mixed greens, strawberries, peaches, golden raisins, cashews, goat cheese, lemon ginger vinaigrette

ADD TO ANY SALAD

grilled chicken 6 | grilled steak 8
grilled shrimp 8 | grilled 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.

MAINS

GARLIC LIME HALIBUT | 41 GF
braised kale, mashed carrots, crispy capers

SALMON | 25 GF
coconut rice, green plantain chips, mango salsa

GRILLED OCTOPUS | 41
roasted potatoes, asparagus, crispy avocado garlic aioli, balsamic glaze

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

BRAISED SHORT RIB | 27
pesto mac and cheese, seasonal vegetable

WARRINGTON FARMS DELMONICO | 45 GF
rutabaga puree, broccolini, plum reduction, gorgonzola cheese

FARMSTEAD BUTCHER PORK CHOP | 38
mashed potatoes, wilted greens, cherry compote

AIRLINE BREAST OF CHICKEN | 28
citrus glazed, vegetable farro, citrus salsa

VEGETABLE FARRO | 22 GF V
selection of seasonal vegetables, topped with Tait Farms fig, olive relish

CHARMING MEADOW MUSHROOM & SWEET PEA 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 | tofu 5 | grilled shrimp 8

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

WILTED GREENS

CHARMING MEADOW MUSHROOM & SWEET PEA 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 & WARRINGTON FARMS DELMONICO