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STARTERS

SOUP OF THE DAY | 8

MARYLAND CRAB DIP | 15
grilled pita triangles

WHITE BEAN & TOMATO DIP | 13
lemon, grilled pita triangles

CHARCUTERIE PLATE | 17
selection of local and domestic cheeses,
cured meats, dried fruits, preserves, breads

MAPLE BOURBON GLAZED WINGS | 14

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

MAPLE DIJON BRUSSELS SPROUTS | 11
crumbled bacon

TRUFFLE FRIES | 10
truffle oil, parmesan cheese, chives

SANDWICHES & SALADS

*Sandwiches served with chips, fries or fresh fruit.
Substitute sweet potato fries | 2 Add sunny side up egg | 3
Burgers can be substituted for a vegan option on gluten
free bread*

BURGER OF THE WEEK | 17
brioche roll

ONE LINCOLN BURGER | 15
bacon jam, gouda, lettuce, tomato, brioche
roll

BARBECUE PULLED PORK | 16
cheddar apple slaw, brioche roll

GRILLED CHORIZO | 16
chimichurri, Vienna roll

GORGONZOLA SALAD 9 | 12
mixed greens, dried cranberries,
gorgonzola, spicy candied pecans, poppy
seed dressing

CLASSIC CAESAR SALAD 8 | 11
pecorino romano, garlic croutons, caesar
dressing

HARVEST SALAD 9 | 12
brussels sprouts, apples, almonds, goat
cheese, butternut squash, maple Dijon
vinaigrette

WALNUT PEAR SALAD 9 | 12
kale, red onion, sliced pear, walnuts, feta,
pear-poppy seed dressing

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

SEARED BLACK COD | 41 GF
rutabaga puree, broccolini, winter fruit compote

HONEY GINGER SALMON | 27 GF
citrus cilantro rice, brussels sprouts

LOBSTER RISOTTO | 31 GF
sauteed lobster, parmesan cheese, truffle oil

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

SHRIMP AND CLAM SCAMPI | 27
pappardelle pasta, asparagus, tomato

WARRINGTON FARMS NY STRIP | 45
brussels sprouts, frites, chimichurri

FARMSTEAD BUTCHER PORK CHOP | 38 GF
bone-in, mashed potatoes, broccolini, honey mustard drizzle

AIRLINE BREAST OF CHICKEN | 28
jerk spices, pesto orzo, asparagus

WHITE BEAN CASSOULET | 22 v
Charming Meadow mushrooms, vegetables, fresh herbs

BUTTERNUT SQUASH RISOTTO | 19 GF
apples, maple drizzle

FETTUCCHINE ALFREDO | 21
mushroom, broccoli
grilled chicken 6 | grilled steak 8 | grilled shrimp 8

KIDS MENU | 8

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

TWIN CHEESEBURGER SLIDERS

CHICKEN FINGERS

GRILLED CHEESE

MAC & CHEESE

SIDES | 7

BUTTERNUT SQUASH RISOTTO

BROCCOLINI

ASPARAGUS

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 STEAKS