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STARTERS

SHRIMP SALAD | 14

crostini

BURRATA | 13

fire roasted cherry tomatoes, arugula & garlic bread

TRADITIONAL WINGS | 15

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

MARYLAND CRAB DIP | 15

crostini

SOFT PRETZEL | 8

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, spicy aioli, thinly sliced cucumbers & fresh cilantro

GROUND BEEF QUESO | 12

tri-colored tortilla chips
meatless | 8

SMOKED SALMON & AVOCADO

FLATBREAD | 14

pickled red onion, arugula, garlic dill cream cheese

SOUP OF THE DAY | 8

SANDWICHES & SALADS

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

ONE LINCOLN BURGER OF THE WEEK | 17

BEYOND BURGER | 16 ^{GF V}

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

POMEGRANATE APPLE SALAD 10 | 13

mixed greens, red onion, feta, almond, spiced maple vinaigrette

GORGONZOLA SALAD 8 | 11

spinach, radicchio, romaine, dried cranberries, gorgonzola, spicy candied pecans, poppy seed dressing

CLASSIC CAESAR SALAD 6 | 10

pecorino romano, garlic croutons, caesar dressing

CHOPPED CHEF SALAD 11 | 14

ham, turkey, egg, cheddar cheese, tomato, carrots, green goddess 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.



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MAINS

HALIBUT | 36 GF
carmelized garlic & parsley risotto with Charming Meadow mushrooms

HOT HONEY GARLIC SALMON | 25 GF
broccolini, carrot mash

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

RIBEYE | 45 GF
grilled potato wedges, charred cipollini onions, asparagus, chive oil

VEAL CHOP | 43
mashed potatoes, chimichurri

AIRLINE BREAST OF CHICKEN | 28
sweet potato & zucchini fritter, chive oil

CAULIFLOWER GNOCCHI | 22 GF V
housemade cashew pesto

CHARMING MEADOW MUSHROOM & SWEET POTATO RISOTTO | 17
sauteed Charming Meadow mushrooms, parmesan, sweet potatoes

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

ASPARAGUS

CHARMING MEADOW MUSHROOM & SWEET POTATO RISOTTO

BROCCOLINI

BACON MACARONI & CHEESE

DESSERTS

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERT SELECTION

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