

LINCOLN

tavern & restaurant

APPETIZERS

> **SPICY WINGS** 9

wood fired wings, blue cheese dressing, celery

BAKED GOAT CHEESE DIP 14

house made fig jam, toasted almonds, sourdough

* **KOBE SLIDERS** 10

bacon aioli, muenster cheese, sunny-side up quail egg

> * **ROASTED MUSSELS** 14

white wine butter sauce, fresh herbs

FRIED CALAMARI 12

fried onions, cherry pepper aioli, lemon

> **ANSON MILLS POLENTA FRIES** 8

crispy jalapeno corn polenta, grilled red pepper sauce, pesto aioli

SOUPS AND SALADS

(add chicken to any salad 4)

> **CREAMY POTATO AND LEEK SOUP** 8

locally grown, elderberry cheddar cheese, chives

> **WEDGE SALAD** 12

Little Gem lettuce, Point Reyes blue cheese, applewood bacon, marinated cherry tomatoes, red onion, radish, blue cheese dressing

> **CHOPPED KALE SALAD** 12

avocado, marinated cherry tomatoes, local corn, carrot, red peppers, shaved Cabot extra sharp cheddar cheese, buttermilk ranch dressing

> **BLUEBERRY SALAD** 11

arugula, fresh blueberries, goat cheese, breakfast radish, truffle oil

> **CHOPPED SUMMER SALAD** 12

chopped greens, tomato, mango, avocado, hearts of palm, pepitas, red onion, fresno chili, guava vinaigrette

CAESAR SALAD 10

romaine lettuce, crushed crostini, grated pecorino romano, white anchovy, Caesar vinaigrette

> **ARUGULA SALAD** 9

cucumber, tomato, pecorino romano, Katz zinfandel vinaigrette

PASTA

BAKED RIGATONI BOLOGNESE 18

Barolo bolognese, burrata cheese, parsley

TRUFFLE MAC AND CHEESE 15

four cheese sauce, English peas, Ritz crackers

STROZZAPRETI 15

twisted pasta, heirloom cherry tomatoes, basil, pecorino romano

BASIL GNOCCHI 18

pan roasted chicken breast, pine nut pesto, stracciatella

SPAGHETTI AND CLAMS 18

pancetta, garlic, white wine, pecorino romano

WOOD FIRED PIZZA

BREAKFAST - eggs, bacon, roasted tomatoes, hashbrowns, tabasco 11

MARGHERITA - fresh mozzarella, basil, extra virgin olive oil 11

PEPPERONI - fontina, marinara 12

MEATBALL - fontina, fresh garlic, marinara 12

VEGETABLE - ricotta, artichokes, olives, asparagus, mushrooms, red peppers, chili flakes, pesto 12

BUTTERNUT SQUASH - fontina, bacon, caramelized onions, pecorino, rosemary oil 12

SAUSAGE - fontina, roasted red peppers, capers, marinara 13

WHITE PIZZA - apple ricotta, fresh mozzarella, pecorino, Katz honey 13

DUCK CONFIT - goat cheese, beets, blackberries, black button sage honey 15

MARINARA - fresh garlic, Sicilian oregano 9

SANDWICHES

(all served with choice of fries or salad, and Grillo's pickle)

* **LINCOLN BURGER** 12

wood grilled prime blend, bacon aioli, Cabot sharp cheddar, caramelized french onions

CHICKEN SANDWICH 12

wood grilled, arugula, tomato, fresh mozzarella, smoked bacon, basil aioli

BBQ SMOKED PULLED PORK 12

smoked pork, blue cheese slaw, Stone and Skillet English muffin

CAPRESE 9

vine ripened tomatoes, fresh mozzarella, pine nut pesto, balsamic reduction, Iggy's baguette

TURKEY SANDWICH 12

house made fig jam, apple, muenster cheese, bacon, dijon mustard, harvest wheat

ENTREES

OMELET 10

boursin cheese, roasted asparagus, caramelized onions, crumbled bacon, arugula salad, wheat toast

> **PAN ROASTED CHICKEN** 18

all natural Crystal Valley Farm, butternut squash puree, apple bacon Brussels sprouts, cider reduction, chicken jus

> * **SEARED SCALLOPS** 19

Georges Bank, whipped jalapeno red bliss potatoes, fried green beans, creamed corn, crumbled bacon

> * **WOOD GRILLED BAR STEAK** 19

prime hanger steak, truffle fries, roasted shallots, Worcestershire demi

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ** Please let your server know if you have food allergies. Our kitchen regularly uses peanut oil.

> Gluten-free menu item

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DRAUGHT

ALLAGASH WHITE 6
ANGRY ORCHARD HARD CIDER 6
BLUE MOON 6
GUINNESS 6
HARPOON IPA 6
HARPOON BIG SQUEEZE SHANDY 6
JACK'S ABBY HOPONIUS UNION 6
LAGUNITAS IPA 6
LEINENKUGEL'S SUMMER SHANDY 6
KONA LONGBOARD ISLAND LAGER 6
NOTCH SESSION PILS 6
SAM ADAMS LAGER 6
SAM ADAMS SEASONAL 6
STELLA ARTOIS 6

BOTTLES

AMSTEL LIGHT 6
BAD MARTHA M.V. ALE 6
BANTAM WUNDERKIND CIDER 7
BUD LIGHT 5
BUDWEISER 5
COORS LIGHT 5
CORONA 6
ESTRELLA DAURA DAMM 6
(GLUTEN-FREE)
FRESH SLICE WHITE IPA 6
HEINEKEN 6
KONA FIRE ROCK PALE ALE 6
LEFT HAND MILK STOUT 6
MAGNER'S CIDER 6
MICHELOB ULTRA 5
MILLER HIGH LIFE 4
MILLER LITE 5
NAUKABOUT AMERICAN PALE ALE 6
PEAK ORGANIC NUT BROWN ALE 6
REDD'S APPLE ALE 6
ROGUE DEAD GUY 6
TWISTED TEA 6
WELLS BANANA BREAD 7
WIDMER OMISSION LAGER 6
(GLUTEN-FREE)
YUENGLING TRADITIONAL LAGER 5
O'DOULS NON-ALCOHOLIC 4

CANS

21ST AMENDMENT HELL OR HIGH
WATERMELON 6
COORS LIGHT SUMMER BREW 4
GENESEE CREAM ALE 4
PBR 4
STILLWATER CLASSIQUE 6
WHALE'S TALE PALE ALE 6

BLOODY MARYS

(all served using San Marzano Tomato Juice)

ALL AMERICAN 12
Tito's Vodka, house bloody mary mix

BLOODY MARIA 12
Altos Tequila, house bloody mary mix, salt and pepper rim

ENGINE 39 12
Absolut Peppar, house bloody mary mix, fire

BUCKET OF BUBBLES

BOTTLE OF MIONETTO PROSECCO 24
Served with your choice of OJ, peach puree, or grapefruit juice

BUCKET OF SUDS

5 CANS OF BEER 20
Bartender's choice

COCKTAILS

THE BRUGAL TRUTH 10
Brugal Extra Dry Rum, elderflower liquor, muddled cucumbers, fresh lemon juice

SUGAR BOWL 10
Ketel One Vodka, muddled watermelon, cucumbers

DONNA JULIA 10
Don Julio Tequila, muddled strawberries, rhubarb puree, prosecco

WHISKEY SMASH 10
Jameson, fresh lemon and mint, dash of simple

THE IMPEACHMENT 10
Moon Mountain Organic Vodka, fresh brewed iced tea, peach puree, peach preserves

THE QUIET MAN 10
Bulleit Bourbon, maple liquor, sweet vermouth

LADY LINCOLN 10
Ketel One Citroen Vodka, St. Elder, blackberry puree, fresh lemon juice

BROADWAY MULE 10
Keel Vodka, fresh lime, ginger beer

FRENCH 75 10
Spring 44 Gin, fresh lemon, simple syrup, prosecco

THE QUENCHER 10
Crop Meyer Lemon Vodka, mint, fresh lemon juice

SOUTHIE OF THE BORDER 10
Maestro Dobel Tequila, orange liquor, agave, fresh lime

SANGRIA 10/35
Pavan Liqueur, red wine, and our secret recipe

SPARKLING

PROSECCO, MIONETTO, VENETO, ITALY, 8/26
DOMAINE CHANDON BRUT, CALIFORNIA, 9/34
MICHELLE SPARKLING ROSE, WASHINGTON, 9/36
NICOLAS FEUILLATTE, REIMS, 55
N.V. VEUVE CLICQUOT, "YELLOW LABEL", REIMS, 95
N.V. LAURENT-PERRIER CUVÉE ROSE BRUT, TOURS-SUR-MARNE, 125

WHITE

PINOT GRIGIO, ESPERTO, DELLE VENEZIE, ITALY, 8/30
PINOT GRIGIO, LIVIO FELLUGA, FRIULI, ITALY, 45
SAUVIGNON BLANC, KONO, MARLBOROUGH, NEW ZEALAND, 8/30
SAUVIGNON BLANC, OPEN RANGE, CALIFORNIA, 10/38
CHARDONNAY, LOUIS LATOUR, ARDECHE, FRANCE, 8/30
CHARDONNAY, J. LOHR, MONTEREY, CALIFORNIA, 10/38
CHARDONNAY, JORDAN, SONOMA, CALIFORNIA, 45
ALBARINO, LICIA, RIAS BAIXAS, SPAIN, 9/34
GRUNER VELTLINER, HUBER, TRAISENTAL, AUSTRIA, 9/34
RIESLING, WASHINGTON HILLS, WASHINGTON, 8/30
ROSE, VITIANO, MONTERUBIAGLIO, ITALY, 9/34
SANCERRE, PASCAL JOLIVET, LOIRE, FRANCE, 45

RED

MALBEC, PASCUAL TOSO, MENDOZA, ARGENTINA, 8/30
MALBEC, CATENA VISTA FLORES, MENDOZA, ARGENTINA, 45
TEMPRANILLO, LZ, RIOJA, SPAIN, 8/30
SHIRAZ BLEND, 19 CRIMES, AUSTRALIA, 9/34
RED BLEND, GREAT AMERICAN WINE COMPANY BY ROSENBLUM, 9/34
(a portion of the proceeds donated to the USO)
SANGIOVESE, DI MAJO NORANTE, MOLISE, ITALY, 8/30
PINOT NOIR, LUCKY STAR, CALIFORNIA, 8/30
PINOT NOIR, BYRON, SANTA BARBARA, CALIFORNIA, 10/38
PINOT NOIR, VOSNE ROMANEE, DOMAINE RION, FRANCE, 65
MERLOT, COUSINO-MACUL, MAIPO VALLEY, CHILE, 9/34
CABERNET SAUVIGNON, VELVET CRUSH, PASO ROBLES, CALIFORNIA, 9/34
CABERNET SAUVIGNON, SEVEN FALLS, WAHLUKE SLOPE, WASHINGTON, 10/38
CABERNET SAUVIGNON, CROSSBARN BY PAUL HOBBS, NAPA, CALIFORNIA, 60
CABERNET SAUVIGNON, DUCKHORN, NAPA VALLEY, CALIFORNIA, HALF-BOTTLE, 55
CABERNET SAUVIGNON, STAG'S LEAP "ARTEMIS", NAPA, CALIFORNIA, 80