LINCOLN

tavern & restaurant

APPETIZERS

>***OYSTERS** 3 each
cocktail sauce, red wine mignonette, lemon

>***SHRIMP COCKTAIL** 3 each
chilled, cocktail sauce, lemon

>**LOADED HASHBROWNS** 10
crumbled bacon, cheddar, crème fraîche, scallions

>***SPICY WINGS** 13
wood fire roasted wings, blue cheese dressing, celery

BAKED GOAT CHEESE DIP 15
housemade fig jam, toasted almonds, Iggy's sourdough

BLUEBERRY DOUGHNUTS 6
three housemade doughnuts, honey butter

***LINCOLN SLIDERS** 15
bacon aioli, Muenster cheese, sunny-side up quail egg, potato bun

>***STRIPED BASS TACOS** 16
miso marinated striped bass, avocado, fermented chili aioli,
pickled carrots, housemade tortillas, grilled lime

>**CHEF'S FRUIT SALAD** 12
selection of seasonal fruit

AVOCADO TOAST 7
crushed red pepper, olive oil, Iggy's rye bread

>**YOGURT PARFAIT** 9
blueberry honey Greek yogurt, housemade granola, Meyer lemon curd

SALADS

(ask your server about adding chicken, steak, shrimp or salmon to your salad)

>**CHOPPED KALE SALAD** 13
avocado, cherry tomatoes, roasted corn, carrot, red peppers,
Cabot sharp cheddar, buttermilk ranch dressing

>**SHAVED APPLE SALAD** 13
mixed greens, plump golden raisins, Honeycrisp apples,
Vermont goat cheese, honey mustard dressing

>**TRUFFLE BLUEBERRY SALAD** 13
arugula, candied cashews, creamy Vermont goat cheese & truffle dressing

>***TENDERLOIN BAJA SALAD** 23
chili lime grilled tenderloin & avocado skewer, roasted corn,
heirloom tomato, black bean, cucumber, radish, agave lime vinaigrette,
mojo aioli, queso cotija, cilantro

>***SALMON QUINOA SALAD** 24
wood grilled Faroe Islands salmon, heirloom tomatoes, stawberries,
shaved carrots, cucumber, mixed greens, tomato-strawberry vinaigrette

***MISO GRILLED SHRIMP NOODLE BOWL** 18
chilled ramen noodles, ginger soy dressing, Chinese Broccoli,
shiitake mushroom, edamame, roasted cherry tomato, herb salad

CAESAR SALAD 12
Romaine lettuce, garlic croutons, grated pecorino Romano, white anchovies

>**ARUGULA SALAD** 10
cucumber, tomato, pecorino Romano, Katz zinfandel vinaigrette

>***COCONUT SHRIMP SALAD** 22
fried coconut rock shrimp, avocado, cucumber, arugula, pickled red onion,
mango salsa, mango vinaigrette

SANDWICHES

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

***LINCOLN BURGER** 16
wood grilled prime blend, bacon aioli, Cabot sharp cheddar,
caramelized French onions, brioche sesame seed bun

***SOFT SHELL CRAB BLT** 17
cornmeal fried, bacon, lettuce, tomato, basil aioli, Iggy's focaccia roll

***GRILLED CHICKEN SANDWICH** 14
Applewood smoked bacon, fresh mozzarella, tomato, watercress,
basil parmesan aioli, Iggy's focaccia roll

***SMOKED PULLED PORK** 14
mango slaw, pickled red onions, aloha BBQ sauce, rosemary cheddar biscuit

***LOBSTER ROLL** 27
whole chicken lobster, mayonnaise, lemon, celery, hosuemade buttered roll

WOOD FIRED PIZZA

***BREAKFAST** 16
eggs, bacon, roasted tomatoes, caramelized onions, hashbrowns,
fontina, pecorino Romano, Tabasco

MARGHERITA 13
fresh mozzarella, basil, extra virgin olive oil

PEPPERONI 14
fontina, marinara

BUFFALO CHICKEN 16
fried chicken, caramelized onions, blue cheese sauce

BUTTERNUT SQUASH 13
fontina, bacon, caramelized onions, pecorino Romano, rosemary oil

SAUSAGE 14
sweet fennel sausage, pickled cherry peppers, fontina, marinara

MUSHROOM 13
mozzarella, ricotta, fontina, pecorino, roasted cremini mushrooms,
fresh thyme, truffle vinaigrette

BURRATA 16
marinara, shaved garlic, Sicilian oregano, basil oil, sea salt

WHITE 13
sliced apples, goat cheese, fresh mozzarella, fontina, pecorino Romano,
Katz honey

MARINARA 10
shaved fresh garlic, Sicilian oregano, extra virgin olive oil

BREAKFAST

***BAGEL SANDWICH** 13
housemade everything bagel, apple-sage breakfast sausage, fried egg,
habanero cream cheese, hash browns

>***SOFT SCRAMBLED EGGS** 13
roasted mushrooms, caramelized onions, parmesan,
truffle oil, hash browns

>***CALIFORNIA OMELET** 14
egg whites, pepper jack cheese, smashed avocado, crumbled bacon,
mango salsa, hash browns

>***HUEVOS RANCHEROS** 13
wood fired chorizo, tostada, Muenster, sunny-side up eggs, ranchero sauce,
refried black beans, Cotija , avocado, pico de gallo

***SMOKED BRISKET BURRITO** 16
coffee rubbed brisket, over easy eggs, hash browns,
pico de gallo, avocado

***BACON, EGG & CHEESE BISCUIT** 13
scrambled eggs, American cheese, applewood smoked bacon, hashbrowns

***SMOKED SALMON PLATTER** 16
house smoked salmon, whipped cream cheese, shaved red onion,
tomato, cucumber, avocado, capers, everything bagel

***EGGS BENEDICT** 14
Black Forest ham, wilted spinach, Boursin cheese, poached eggs,
roasted asparagus, hollandaise sauce, hash browns

***WEST COAST POACHED EGGS** 12
wilted spinach, avocado, pico de gallo, rye crumbs, extra virgin olive oil

>***STEAK & EGGS CHILAQUILES** 21
grilled sirloin, sunny-side up eggs, tortilla chips, ranchero sauce, cilantro, cotija

THICK SLICED FRENCH TOAST 14
cinnamon brioche, vanilla pastry cream, fresh berries,
Vermont maple pecan syrup, Applewood smoked bacon

FRUITY PEBBLE PANCAKES 13
stack of pancakes, cereal milk anglaise | **SUPER STACK** 5: perfect for Table Cakes

SIDES

>APPLEWOOD SMOKED BACON 5
>CRISPY HASHBROWNS 6
SLICE OF FRENCH TOAST 5
SINGLE PANCAKE 5
EVERYTHING BAGEL 6

BREADS

IGGY'S WHEAT 2
IGGY'S SOURDOUGH 2
IGGY'S RYE 2
ENGLISH MUFFIN 2

*These menu items are served raw, undercooked or cooked to order.
*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. .
> Gluten-free menu item

** Before placing your order, please inform your server if a person in your party has a food allergy. Our kitchen regularly uses peanut oil.

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Draft

CASTLE ISLAND LINCOLN LAGER **5**
CISCO SHARK TRACKER LAGER **7**
KONA BIG WAVE GOLDEN ALE **7**
CLOWN SHOES CLEMENTINE WHITE ALE **7**
DOWNEAST ALOHA FRIDAY CIDER **7**
NOTCH DOG & PONY SHOW PALE ALE **7**
LONE PINE PORTLAND PALE ALE **7**
NIGHT SHIFT FLUFFINITY IPA **7**
FIDDLEHEAD IPA **7**
ZERO GRAVITY CONEHEAD IPA **7**
MAINE BEER CO. LUNCH IPA **8**
LORD HOBO 617 IPA **7**
PROCLAMATION TENDRIL IPA **7**
GUINNESS 7

Bottles

BUD LIGHT 6
BUDWEISER 6
COORS LIGHT 6
CORONA LIGHT 7
CORONA EXTRA 7
HEINEKEN 6
HEINEKEN 00 6
LONE STAR 5
MICHELOB ULTRA 5
MILLER LITE 6
MAGNERS 6
OXBOW FARMHOUSE PALE ALE-SAISON **7**
PACIFICO 5
WIDMER OMISSION LAGER **6** (GF)

Cans

HARPOON REC LEAGUE **5**
ALLAGASH WHITE **7**
AERONAUT HOP HOP & AWAY **7**
CITIZEN CIDER DIRTY MAYOR **7**
EXHIBIT A CAT'S MEOW IPA **8**
GOLDEN ROAD WOLFPUP SESSION IPA 7
SAMUEL ADAMS SUMMER ALE 6
SPRINGDALE IPA **7**
IPSWICH OATMEAL STOUT **6**
DEFINITIVE CONTEE KOLSCH **7**
BEER'D DOGS & BOATS DOUBLE IPA **8**
MODERN TIMES FRUITLANDS **7**
REVIVAL BREWING PINKY SWEAR **7**

Seltzers

BUD LIGHT STRAWBERRY **6**
HIGH NOON PINEAPPLE **6**
HIGH NOON WATERMELON **6**
NIGHT SHIFT 'HOOT' RASPBERRY & LIME **6**
TRULY BLUEBERRY 6
WILLIE'S SUPERBREW PEAR & CINNAMON **6**
WHITE CLAW BLACK CHERRY (16oz) **8**
WHITE CLAW MANGO **6**

Iced Tea & Kombucha

PEACH TURMERIC BLACK TEA **4**
STRAWBERRY SAGE KOMBUCHA **4**

Cold Brew on Tap

***NITRO COLD BREW** 5
NOBL Coffee

***COLD BREW COFFEE** 4
NOBL Coffee, over ice

***LT ICED COFFEE** 11
Three Olives vanilla vodka,
Coole Swan Irish Liqueur, NOBL Coffee cold brew

*Hazelnut: LT Iced Coffee with Frangelico 13
*Mocha: LT Iced Coffee with Godiva 13

Bloody Marys

ALL AMERICAN 12
vodka, house bloody mary mix

WEST BROADWAY BLOODY 12
infused jalapeño vodka, house bloody mary mix,
celery salt rim

Frozen Cocktails

MUDSLIDE 12
vanilla vodka, coffee liqueur, Irish cream,
housemade mocha ice cream,
whipped cream, Oreo crumble

STRAWBERRY MANGO DAIQUIRI 12
white rum, lime, whipped cream, fresh strawberry

Cocktails

STRAWBERRY SMASH 11
Absolut Juice Strawberry, agave bitters, lemon

SUGAR BOWL 11
Ketel One, watermelon & cucumber, lemon, mint

QUARANTINE COLADA 12
white rum, curaçoa, pineapple, coconut, lemon

PASSIN' ME BY 11
Ketel One botanical, lavender, lemon, prosecco

MILLENIAL PINK 11
Pink Whitney vodka, Aperol, lemon

FINALLY OFF THE COUCH 12
Bulleit bourbon, raspberry, orange bitters, lemon

SMOKE BREAK 12
Vida mezcal, hibiscus, blueberries, lime, ginger beer

ELBOW BEACH 11
Goslings rum, passion fruit, pineapple, Campari, lime

SPICY CUCUMBER 11
Ghost tequila, cucumber, lime

BAD HABITS 12
Milagro tequila, Ancho Reyes, kiwi, lemon

PEACH COLLINS 12
Hendrick's gin, peach, mint, lemon

ESPRESSO MARTINI 12
vodka, Irish cream, coffee liqueur, cold brew

RED SANGRIA 10/35
apples, oranges, pomegranate

WHITE SANGRIA 10/35
passiont fruit, orange, strawberry, peach

Bucket of Bubbles

MIONETTO PROSECCO 750ML **36**

"GO BIG OR GO HOME" 1.5L **68**
served with assorted juices

Sparkling

PROSECCO, MIONETTO, ITALY **8/32 OR 64 (1.5L)**

BRUT, GRUET, NEW MEXICO **12/48**

SPARKLING ROSÉ, MICHELLE, WA **11/44**

PET NAT ROSÉ, OYSTER RIVER 'MORPHOS', MAINE **42**

CHAMPAGNE, VEUVE CLIQUOT, FRANCE **95**

CHAMPAGNE, DOM PERIGNON, FRANCE **300**

Rosé

HOUSE ROSÉ, ROTATING SELECTION **10/35**

TXAKOLINA, ULACIA, SPAIN **11/40**

ROSÉ, BANSHEE, MENDOCINO, CA **11/40**

ROSÉ, SCRIBE, CARNEROS, CA **58**

ROSÉ, ALTERED DIMENSION, COLUMBIA VALLEY, WA **44**

White

PINOT GRIGIO, ALTO VENTO, ITALY **10/35**

CHENIN BLANC, DASHE CELLARS, CLARKSBURG, CA **46**

SAUVIGNON BLANC, MATANZAS CREEK, CA **11/35**

SAUVIGNON BLANC, LONG MEADOW RANCH, CA **55**

FRIULANO, FOLK MACHINE 'WHITE LIGHT', CA **11/40**

ESTATE BLEND, WÖLFFER ESTATE, NY **52**

CHARDONNAY, NIELSON, CLARKSBURG, CA **12/44**

RIESLING, RAVINES, FINGER LAKES, NY **12/44**

Red

PINOT NOIR, MURPHY GOODE, CA **10/35**

PINOT NOIR, KEN WRIGHT, WILLAMETTE VALLEY, CA **60**

BARBERA, GIORNATA, PASO ROBLES, CA **58**

RED BLEND, RUTH L. 'FEINTS', UT **10/40** *CHILLED*

NEBBIOLO, LAND OF SAINTS, SANTA YNEZ, CA **11/35**

MERLOT, HUNT & HARVEST, RUTHERFORD, CA **65**

CABERNET SAUVIGNON, RICKSHAW, CA **11/40**

CABERNET SAUVIGNON, 'THE HUNSTMAN', CA **13/52**

MALBEC, BLACK'S STATION 'YOLO COUNTY', CA **10/35**

ZINFANDEL, GREEN & RED 'CHILES CANYON', CA **60**

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