

Dinner

FALL 2025
MENU I - \$69PP

*does not include tax, gratuity or beverages

FIRST COURSE

please choose 3 options for your group

Butternut Squash Soup V

crouton, dill crème fraîche, chive oil

Deviled Egg Trio

traditional, chorizo, smoked salmon

Roasted Caesar Salad GF

toasted parmesan, caesar dressing, anchovy & lemon

Pimento Cheese Toast

smoked pork belly, green tomato chutney

PB&J Crispy Brussel Sprouts V

red wine grape jam, fall herbs, peanut butter powder

ENTRÉES

please choose 3 options for your group

Butternut Squash Risotto V GF

sliced, marinated pears, crispy sage, smoked gouda

Pan Roasted Chicken GF

pomme puree, roasted root vegetables, natural jus

Pan Seared Wild Salmon GF

mustard glazed, creamed leaks, confit fingerlings, sauce diablo

Shrimp & Grits

stone ground cheddar grits, creole trinity, bacon, lemon gremolata

Malbec Braised Short Rib

grits aligot, wilted greens, horseradish crumb

DESSERT

please choose 3 options for your group

Chocolate Fudge Cake

passion fruit, mocha custard, chocolate crumb

S'mores Sundae

chocolate gelato, toasted fluff, graham cracker

Warm Apple Cake

caramel ice cream, chantilly cream, cinnamon

Fruit & Sorbet VG GF

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests



Dinner

FALL 2025
MENU II - \$85PP

*does not include tax, gratuity or beverages

FIRST COURSE

please choose 3 options for your group

Fried Calamari

zucchini chips, green onions, lemon capers, remoulade

Bacon & Apple Croquettes

brown butter pear puree, pickled cipollini onion, fried sage

Beet & Apple Salad V GF

pickled grapes, walnut picada, port vinaigrette, cress, maple yogurt

LINCOLN Kale Salad V GF

chopped kale, currants, pecorino cheese, lemon vinaigrette

Charcuterie Plate

prosciutto, chorizo, soppressata, salami, goat cheese, parmesan, bleu cheese

ENTRÉES

please choose 3 options for your group

House Made Butternut Squash Gnocchi V

brown butter, diced butternut squash, sage, house made gnocchi

Pan Seared Filet Mignon GF

pomme puree, charred broccolini, shallot cognac cream sauce (served medium)

Pan Seared Scallops GF

butternut squash puree, apples, brussels sprouts, fresh thyme

Grilled Lamb Chops GF

roasted fingerling potatoes, mint chimichurri

Pan Seared Wild Salmon GF

mustard glazed, creamed leaks, confit fingerlings, sauce diablo

DESSERT

please choose 3 options for your group

Chocolate Fudge Cake

passion fruit, mocha custard, chocolate crumb

S'mores Sundae

chocolate gelato, toasted fluff, graham cracker

Warm Apple Cake

caramel ice cream, chantilly cream, cinnamon

Fruit & Sorbet VG GF

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests

