

LINCOLN

tavern & restaurant

EVENTS



425 WEST BROADWAY
SOUTH BOSTON, MA 02127

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follow us on instagram!
@lincolnsouthbos

LINCOLN

tavern & restaurant

Located in the heart of South Boston, Lincoln is a classic American tavern that offers guests a welcoming combination of home-spun, American fare alongside a wide variety of rustic, wood-fire-grilled specialties.

Revitalizing a nearly forgotten West Broadway space that at one time housed the area's only department store, Lincoln feels nostalgic. An open-air, tiled-floor cafe, grand bar, and soaring, original tin ceilings remind us of a time when dining halls and supper clubs were a way of life.



Located at 425 West Broadway in South Boston, approximately 0.5 miles from the Broadway Red Line MBTA Station and approximately 0.7 miles from the Andrew Square MBTA Station.

West Broadway street parking is 2 hour non-resident parking until 6pm, Monday-Friday.

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Back Dining Room

PRIVATE OR SEMI-PRIVATE

- Capacity: 120 guests reception style, 60 guests seated
- Equipped with full stage and A/V capabilities
- Features a bar spanning the length of the room

Full Buyout

- Capacity: 350 guests reception style, 182 guests seated
- Equipped with full stage and A/V capabilities
- Features two full-length bars



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Back Room



Front Room



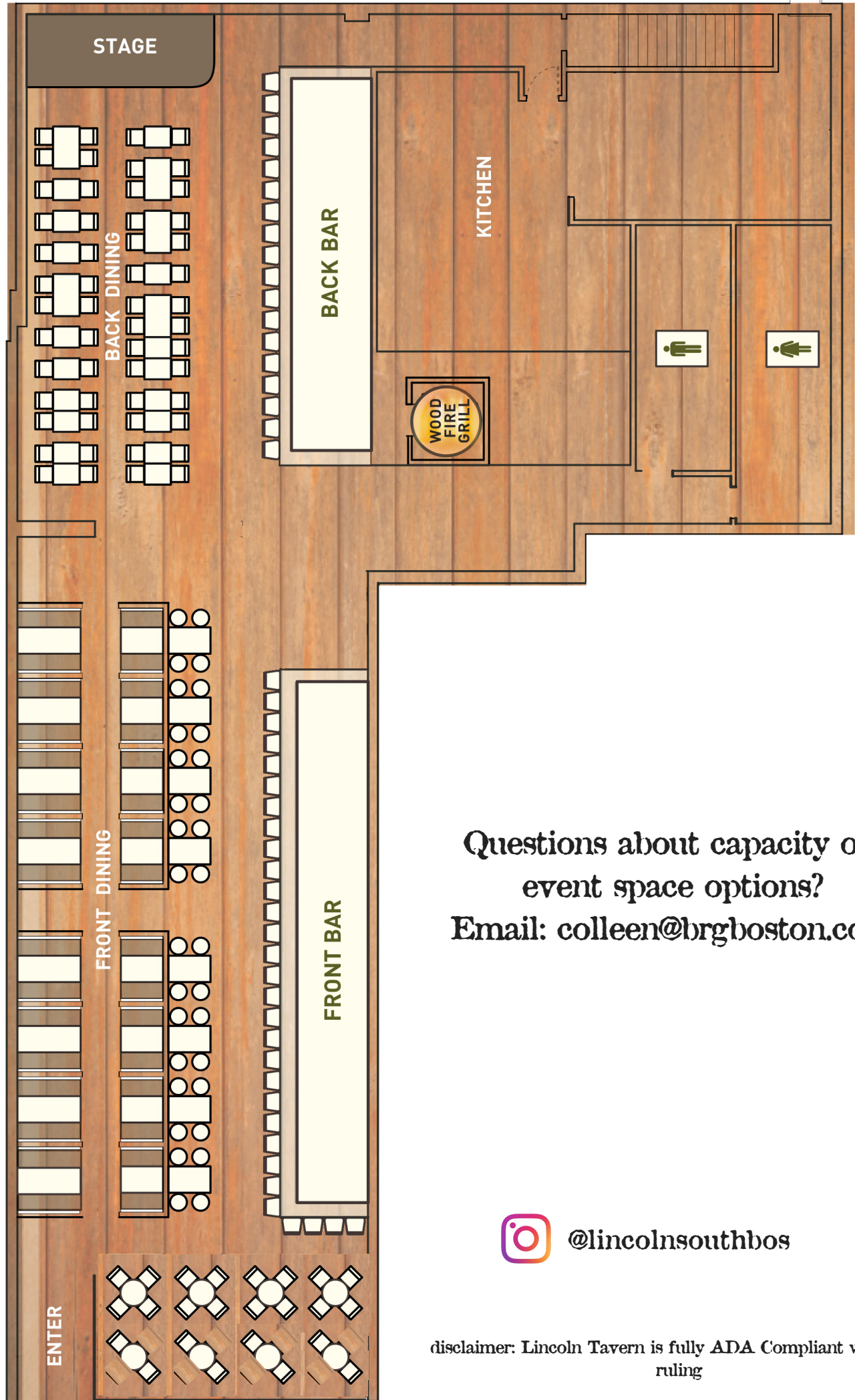
Back Room



Front Room (café)



Front Room



Questions about capacity or
event space options?
Email: colleen@brgboston.com



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HORS D'OEUVRES

PRICED PER DOZEN

LOBSTER GRILLED CHEESE - MKT
bric, muenster cheese, brioche bread

MINI CRAB CAKES - 65
tarter sauce

MINI LOBSTER ROLLS - MKT
traditional cold salad served on griddled buns

BLUE CHEESE STUFFED DATES - 48
blue cheese, almonds, balsamic reduction
**Vegetarian*

PAN SEARED WAGYU DUMPLINGS - 48
sweet chili sauce

SEASONAL ARANCINI - 48
pecorino romano
**Vegetarian*

>TOMATO MOZZARELLA SKEWERS - 42
balsamic reduction
**Vegetarian*

LINCOLN PRIME BEEF SLIDERS - 70
bacon aioli, muenster cheese, sunny-side up quail egg

BACON WRAPPED SCALLOPS - MKT
wood fire roasted, maple mustard drizzle

SHORT RIB MAC & CHEESE BITES - 48
18 hour short rib, truffle mac & cheese, crispy shallot

>FALAFEL BITES - 42
hot sauce, tzatziki
**Vegetarian*

BAJA STEAK SKEWERS - 60
grilled tenderloin, avocado, mojo aioli

WATERMELON & FETA - 42
fresh watermelon, feta, mint, basil & balsamic reduction

BRUSCHETTA - 42
heirloom tomatoes, garlic, basil, genovese basil

DUCK LOLLIPOP - 48
confit duck drumettes, blood orange gastrique

BEEF SKEWER FILLET - 95
tenderloin tips, seasonal chimichurri

POPCORN CHICKEN - 48
honey mustard and szechuan peppers

CHICKEN TERIYAKI SKEWERS - 48
sesame, scallion

WAGYU STEAK TARTARE - 85
served with potato chips

TUNA POKE - 95
ahi tuna, avocado, spicy aioli, furikake

BEEF APP - 42
roasted baby beets, labne, candied walnut

STICKY PORK RIBS - 48
peanuts & cotija

GRILLED OYSTERS
oyster shucker fee - 200
price per oyster - 3

> gluten-free menu item

All private events are subject to a 5% administrative fee, 7% sales tax, and 20% gratuity.

RAW BAR

- poached and chilled cocktail shrimp
75 pieces for \$225
- >locally sourced oysters on the half shell
100 pieces for \$300
- >cherrystone clams on the half shell
100 pieces for \$135
- >bay scallops on the half shell (seasonal)
market price
- >chilled mussels with saffron tomato broth
10 lbs for \$70
- snow crab claws & lobster tails available on request
market price
- >SERVED WITH: red wine mignonette, cucumber mignonette,
cocktail sauce, lemon wedges and tabasco
- *Vegan/Vegetarian
\$200 shucking fee
-

CEVICHE & TARTARE

- CHOICE OF ONE
SMALL (25 PEOPLE) \$300 | LARGE (50 PEOPLE) \$550
- >scallops with mango, cucumber, avocado
>tuna with cilantro, ginger, lime
- >rock shrimp with charred oranges, pineapple, cilantro
>salmon with lemon, olive oil, sea salt
- SERVED WITH: >crispy seasoned tortilla chips
- *Vegan/Vegetarian
-

ARTISANAL CHEESE BOARD

- SMALL (25 PEOPLE) \$225 | LARGE (50 PEOPLE) \$375
- *GF (minus bread)
- Chef's selection of artisanal cheese
- SERVED WITH: seasonal accoutrements
- *Vegetarian

> gluten-free menu item

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STATIONARY DISPLAYS

CHIPS & DIP

CHOICE OF TWO

SMALL (25 PEOPLE) \$50 | LARGE (50 PEOPLE) \$100

>chunky guacamole

*Vegan/Vegetarian

>traditional pico de gallo

*Vegetarian

>wood fire roasted pico de gallo

*Vegetarian

>wood fire roasted sweet corn and black bean salsa

*Vegetarian

>white bean dip with roasted garlic and vinegar peppers

*Vegetarian

>chickpea dip with roasted red pepper and feta

*Vegetarian

(choice of one)

>harissa seasoned baked pita chips *Vegetarian

>seasoned white corn tortillas *Vegetarian

grilled sourdough bread *Vegetarian

>CRUDITES

*Vegetarian

SMALL (25 PEOPLE) \$75 | LARGE (50 PEOPLE) \$130

locally sourced vegetables, artfully crafted, both blanched and raw

Choice of Dip:

buttermilk ranch, creamy Point Reyes blue cheese, roasted French onion

>GRILLED & WOOD FIRED VEGETABLES

*Vegetarian

SMALL (25 PEOPLE) \$75 | LARGE (50 PEOPLE) \$130

marinated, roasted and grilled vegetables with pesto

>SALAD BAR

\$20 PER PERSON

greens, vegetables, selection of dressings

Add Ons:

Lobster Salad MKT Shrimp \$12 Chicken Salad \$6 Tuna Salad \$6

> gluten-free menu item

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STATIONARY DISPLAYS

>SPICY WINGS

pint of blue cheese & celery on side

HALF ORDER: 40 WINGS FOR \$80 | FULL ORDER: 80 WINGS FOR \$160

BBQ PULLED PORK SLIDER KIT

slaw & Carolina BBQ sauce

HALF ORDER: 24 BUNS FOR \$75 | FULL ORDER: 48 BUNS FOR \$150

LINCOLN SLIDER KIT

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

HALF ORDER: 12 BUNS FOR \$72 | FULL ORDER: 24 BUNS FOR \$144

MAC & CHEESE *Vegetarian

toasted cracker crumb

HALF ORDER: 8 FOR \$40 | FULL ORDER: 16LBS FOR \$80

TRUFFLE MAC & CHEESE *Vegetarian

English peas and toasted cracker crumb

HALF ORDER: 8LBS FOR \$80 | FULL ORDER: 16LBS FOR \$160

GOAT CHEESE *Vegetarian

\$125

house made fig jam, toasted almonds, sourdough bread

LARGE FORMAT SALADS

Arugula Salad:\$50

gluten-free, cucumber, tomato, pecorino Romano, Katz zinfandel vinaigrette

Caesar Salad:\$50 *Vegetarian

romaine lettuce, crushed crostini, grated pecorino romano, white anchovies, Caesar dressing

Kale Salad: \$60 *Vegetarian

avocado, marinated cherry tomatoes, roasted corn, carrot, red peppers, shaved cabot extra sharp cheddar, buttermilk ranch dressing

CARVING STATIONS

\$200 Chef Fee | Priced per Person

PRIME RIB - \$75

au jus & horseradish crema

PORCHETTA - \$75

with mostrada

SALMON - \$55

with chermoula

ROAST CHICKEN - \$35

with pistachio pesto

LOBSTER BOIL

\$100 per person \$200 chef fee
lobster, clams, corn, shrimp, chorizo

SIDES

\$9 per person

apple bacon Brussels sprouts, truffled sweet corn off the cob, broccoli casserole, potato & ham casserole, wood grilled baby vegetables
with pesto, glazed onion medley

> gluten-free menu item

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PRIX FIXE DINNER MENUS

\$55 OPTION

FIRST COURSE

TO SHARE

SHAVED APPLE SALAD

mixed greens, plump golden raisins, shaved Honeycrisp apples,
Vermont goat cheese, honey mustard dressing

*Vegetarian

>CHEF'S SEASONAL SALAD

Chef's selection

ENTREE

TO SHARE

SEASONAL RAVIOLI

Chef's seasonal vegetarian ravioli

*Vegetarian

>* WOOD GRILLED BAR STEAK

16 oz prime ribeye, crispy truffle fries, Point Reyes blue cheese butter, LT steak sauce,
béarnaise sauce

PAN ROASTED CHICKEN

chefs seasonal selection

>* KUNG PAO SALMON

wood grilled Faroe Island salmon, chefs seasonal selection

DESSERT

CHEF'S SEASONAL DESSERT

*ADD SHAVED BLACK TRUFFLE: \$15 PP

> gluten-free menu item

**prix fixe menus change seasonally

PRIX FIXE DINNER MENUS

\$65 OPTION

FIRST COURSE

TO SHARE

SHAVED APPLE SALAD

mixed greens, plump golden raisins, shaved Honeycrisp apples,
Vermont goat cheese, honey mustard dressing

**Vegetarian*

>CHEF'S SEASONAL SALAD

Chef's selection

ENTREE

TO SHARE

SEASONAL RAVIOLI

Chef's seasonal vegetarian ravioli

**Vegetarian*

>* WOOD GRILLED BAR STEAK

16 oz prime ribeye, crispy truffle fries, Point Reyes blue cheese butter, LT steak sauce,
béarnaise sauce

PAN ROASTED CHICKEN

chefs seasonal selection

OVEN BRAISED SHORT RIBS

18 hour short rib, hand cut bone-in, truffle mac and cheese, French onion jus, crispy fried
onions

>* KUNG PAO SALMON

wood grilled Faroe Island salmon, chefs seasonal selection

DESSERT

CHEF'S SEASONAL DESSERT

***ADD SHAVED BLACK TRUFFLE: \$15 PP**

> gluten-free menu item

**prix fixe menus change seasonally

PRIX FIXE DINNER MENUS

\$85 OPTION

FIRST COURSE

SERVED TO SHARE

TUNA POKE

SHAVED APPLE SALAD

mixed greens, plump golden raisins, shaved honeycrisp apples,
Vermont goat cheese, honey mustard dressing

*Vegetarian

SCALLOPS WRAPPED IN BACON

served with butternut squash maple drizzle

ENTREE

CHOICE OF ONE

PRIME RIB

mashed potatoes, au jus, horseradish crema

OVEN BRAISED SHORT RIBS

18 hour short rib, hand cut bone-in, truffle mac and cheese, French onion jus, crispy fried onions

PAN ROASTED CHICKEN

sage gnocchi, butternut squash puree, delicata squash, baby kale,
brown butter, French onion soup jus

STUFFED LOBSTER

1/2 lobster, roasted wild mushrooms, garlic breadcrumbs

SEASONAL RAVIOLI *Vegetarian

Chef's seasonal vegetarian ravioli

DESSERT

CHEF'S SEASONAL DESSERT

*ADD SHAVED BLACK TRUFFLE: \$15 PP

> gluten-free menu item

**prix fixe menus change seasonally

BRUNCH BUFFET

\$45 PP

HOT

CHOICE OF FOUR

fruity pebble, blueberry, or chocolate chip pancakes
seasonal french toast
ham & cheese scrambled eggs
assorted wood fired pizzas
Lincoln prime beef sliders
chicken caprese
steak burrito

SIDES

CHOICE OF THREE

applewood smoked bacon
breakfast sausage
crispy hashbrowns
shaved apple salad
fruit platter
caesar salad

BRUNCH ADD ONS

SERVES 20 PEOPLE

yogurt parfait \$180
avocado toast \$140
assorted pastries \$140
bacon carving station \$20
omelet station \$20
pizza station - priced per pizza
selection of four pizzas

OMELET STATION ADD ON

\$12 PP

chef's seasonal omelet fixings
smoked bacon
country style home fries
sourdough bread

> gluten-free menu item

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PASTRY & DESSERT

PRICED PER PERSON

Pastry Basket \$12 PP

chef's selection of muffins, croissants, coffee cakes & seasonal breakfast pastries served with seasonal jam and whipped butter

Assorted Bakery Platter \$14 PP

select 3 cheesecake, mousse, cake, parfait, trifle, tart, or dessert bar

Trifles & Mousse \$8 PP

chef's selection, passed item

Ice Cream Sandwiches \$5 PP Passed item

Cheesecake Platter \$8 PP

chef's selection of three seasonal cheesecakes

Cake Platter \$8 PP

chef's selection of three seasonal mini cakes

Cookies and Brownies Platter \$6 PP

assorted cookies, bar cookies, and brownies

Sundae Bar \$8 PP

PRICED PER DOZEN

House-made Bagel Basket

\$36 per dozen

chef's selection of bagels, 2 cream cheeses

House-made Pop-Tarts

\$36 per dozen

chef's seasonal selection

House-made Doughnuts

\$24 per dozen

chef's seasonal selection

CUSTOM CAKES

perfect for any occasion!

www.lincolnsouthboston.com/menu-customcakes

> gluten-free menu item

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