

# BRUNCH

---

## TO START

Sticky Cinnamon Bun 6  
*toasted pecans & sorghum cream cheese frosting*

House Made Granola 8  
*house yogurt, fresh berries & vanilla*

Seasonal Fruit Salad 9  
*ricotta, local honey & toasted pine nuts*

Pickled Shrimp 13  
*spicy house cocktail, pickled okra & saltines*

Roasted Oysters\* 14  
*garlic butter, chili & lemon*

Local Lettuces 7  
*spiced pecans, feta & lime dressing*

Lockbox Cobb Salad 14  
*gem lettuce, avocado, pickled shrimp, hard egg, red onion,  
kenny's blue cheese & smoked bacon*

---

## FROM THE BAR

Lion's Tail 10  
*buffalo trace bourbon, allspice dram, lime*

Temper Tantrum 10  
*gin, grapefruit cordial, lime, thyme*

Mrs. Funk 9  
*rum, lemon, grenadine, absinthe, soda*

Mimosa 9

Bloody Mary 10

## ENTREES

Egg Sandwich 10  
*scrambled egg, breakfast sausage, cheddar & tabasco aioli*

Fried Chicken on a Biscuit 11  
*B&B pickles, creole mustard, & spiced local honey*

Kentucky Ham Melt 13  
*house ham, havarti, sunny farm egg & gravy  
on crispy Sunrise sourdough*

Kale Salad & Poached Farm Eggs 13  
*anchovy, parmesan & cornbread crumbs*

House Cured Salmon Toast 14  
*avocado, boursin, soft egg, local greens & Sunrise wheat*

Eggs Benedict 15  
*buttermilk biscuit, house ham, poached farm eggs & hollandaise*

Florida Shrimp and Grits 16  
*fried egg, bacon, smoked grits, tomato creole jus*

Dutch Style Pancake 12  
*blackberries, citrus marmalade, smoked bacon & maple syrup*

Lockbox Cheeseburger 15  
*american cheese, house pickles & special sauce*

North Carolina Rainbow Trout 16  
*new potatoes, fennel, sweet peppers & spicy broth*

---

## SIDES 5

House Made Breakfast Sausage or Bacon  
Skillet Potatoes  
Pimento Cheese Grits  
Scratch Biscuit

EXECUTIVE CHEF  
@jonathanksearle



CULINARY TEAM  
@LockboxLex