

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Pickled Shrimp 14
spicy house cocktail, pickled okra & saltines

Roasted Oysters* 16
garlic butter, chili & lemon

In Jars 21
pimento cheese, pepper jam & chicken liver mousse
with house saltines, buttermilk biscuits & pickled vegetables*

Local Cheese 16
*selection of local cheeses
& seasonal accompaniments*

TO START

Mixed Lettuces 8
spiced pecans, feta & lime dressing

Roasted Cauliflower Soup 9
miso, kentucky soy & lime

Kale Salad 10
anchovy, parmesan & cornbread crumbs

Kentucky Bison Meatballs 15
roasted tomato, parmesan & country grits

Crispy Octopus 15
*castelvetrano olives, celery, white beans
& house-fermented hot sauce*

SUPPER

Spring Spaghetti 23
*first of the year ramps, preserved lemon,
black pepper & parmesan*

Hand-Cut Pappardelle 24
*asparagus, wild mushroom alfredo,
parmesan & black pepper*

Louismill Grits 'al Forno' 24
mushroom bolognese, cauliflower & hazelnuts

Pasture-Raised Local Chicken 27
melted leeks, black lentils & mustard jus

North Carolina Rainbow Trout 28
*baby kale, fennel sausage,
butter beans & charred ramp pistou*

Cast-Iron Hog Chop* 30
*sweet potatoes, radicchio, marcona almonds
gorgonzola butter & maple agrodolce*

Grilled NY Steak* 36
*sunchokes, crimini, roasted onions
horseradish & worcestershire*

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

VEGETABLES & SUCH

Louismill Smoked Grits 6
bacon jam & chives

Roasted Rainbow Carrots 9
pecans & creamy herb dressing

Macaroni & Cheese 12
pimento cheese & crispy crust

Crispy Potatoes 9
wild ramps, smoked bacon & crema

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex