

# LUNCH

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

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

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

In Jars 18  
*pimento cheese, pepper jam, chicken liver\* mousse,  
with house saltines, buttermilk biscuits & pickled  
vegetables*

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## SOUP & SALAD

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

Roasted Cauliflower Soup 8  
*black radish, miso & lime*

Kale Salad 9  
*anchovy, parmesan & cornbread crumbs  
add Pasture-Raised Chicken Breast 7  
add North Carolina Rainbow Trout 9*

Chop Salad 13  
*crispy fried chicken, heirloom carrots,  
cucumber, red onion & creamy herb dressing*

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

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## LOCAL & HOUSEMADE SODAS

Jun-Bug Probiotic Honey Soda 8  
*original, lavender-blackberry, or vanilla rose*

Orange Dream Soda 5  
*orange, vanilla, cream*

Ginger-Lemongrass Soda 4

Basil Soda 4

## ENTRÉES

Pork Patty Melt 12  
*melted onions, havarti, house pickles & mustard*

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

French Dip Sandwich 15  
*prime rib, caramelized onions, horseradish & au jus*

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

Fried Chicken Plate 12  
*spiced honey, hot sauce & cucumber salad*

Louismill Grits 'al Forno' 15  
*mushroom bolognese, cauliflower & hazelnuts*

Porkstrami 14  
*celery root slaw, russian dressing, rye crumble & dill*

North Carolina Rainbow Trout 16  
*baby kale, fennel sausage,  
butter beans & charred ramp pistou*

Pasture-Raised Local Chicken 14  
*melted leeks, black lentils & mustard jus*

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## VEGETABLES & SUCH

Hand-Cut Fries 5  
*sea salt & tabasco aioli*

Macaroni & Cheese 7  
*pimento cheese & crispy crust*

Crispy Brussels Sprouts 9  
*gold raisins, apple butter & hazelnuts*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex