

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 20
pimento cheese, pepper jam & chicken liver mousse
with house saltines, buttermilk biscuits & pickled vegetables*

Local Cheese 18
*selection of local cheeses
& seasonal accompaniments*

TO START

Mixed Lettuces 8
spiced pecans, feta & lime dressing

Spring Carrot Soup 9
ginger, coriander & spiced crème fraiche

Kale Salad 10
anchovy, parmesan & cornbread crumbs

Braised Beet Salad 11
green garlic pesto, strawberries & hazelnuts

Blistered Sugar Snap Peas 12
*oyster mushrooms, country ham,
parmesan & roasted shallot vinaigrette*

Kentucky Bison Meatballs 15
roasted tomato, parmesan & country grits

Crispy Octopus 17
*chili-lime sauce, avocado crème,
crispy rice & fragrant herbs*

SUPPER

Carrot Tagliatelle 26
braised rabbit, english peas & wild mushrooms

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

Pasture-Raised Local Chicken 28
asparagus, wilted greens, creamed rice & jus

Kentucky Silver Carp 27
*baby kale, fennel sausage,
butter beans & charred spring onion pistou*

Cast-Iron Hog Chop* 30
*farro verde, snap peas, burnt onion cream,
heirloom carrots & pecans*

Grilled NY Steak* 36
*grilled spring onions, crispy russets
& roasted poblano-peanut romesco,*

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

Grilled Kentucky Asparagus 11
farm egg & watercress

Macaroni & Cheese 12
pimento cheese & crispy crust

Crispy Potatoes 6
green garlic crema & citrus

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex