

LUNCH

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

SOUP & SALAD

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Spring Carrot Soup 8
ginger, coriander & spiced creme fraiche

Kale Salad 9
*anchovy, parmesan & cornbread crumbs
add Pasture-Raised Chicken Breast 7
add Kentucky Silver Carp 8*

Chop Salad 14
*crispy fried chicken, heirloom carrots,
cucumber, red onion & creamy herb dressing*

LOCAL & HOUSEMADE SODAS

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

Butchertown Seltzer & Aromatic Bitters 5
a full flavored, almost culinary soda

Orange Dream Soda 5
orange, vanilla, cream

Ginger-Lemongrass Soda 4

ENTRÉES

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

Not Your Nashville Hot Chicken Sandwich 13
korean chile, bread and butter pickles & vidalia onion

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

Kentucky Silver Carp 16
*baby kale, fennel sausage,
butter beans & charred ramp pistou*

Pasture-Raised Local Chicken 14
asparagus, wilted greens, rice middlins' & Jus

VEGETABLES & SUCH

Hand-Cut Fries 5
sea salt & tabasco aioli

Grilled Kentucky Asparagus 8
farm egg & watercress

Macaroni & Cheese 7
pimento cheese & crispy crust

EXECUTIVE CHEF
@jonathanksearle



+ CULINARY TEAM
@LockboxLex