

# LUNCH

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

Pickled Shrimp 14  
*spicy house cocktail & pickled asparagus*

Roasted Oysters\* 16  
*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*

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, rainbow carrots,  
cucumber, red onion & creamy herb dressing*

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## 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*

Cornmeal Fried Fish Po' Boy 14  
*pickled ramp remoulade & fixin's on a house roll*

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

LB 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 spring onion pistou*

Pasture-Raised Local Chicken 14  
*asparagus, wilted farm greens, rice middlins' & jus*

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## 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