

# BRUNCH

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## TO START

Sticky Cinnamon Bun 6  
*toasted pecans & sorghum cream cheese frosting*

House Made Granola 8  
*house yogurt, fresh berries & vanilla*

Seasonal Fruit Salad 10  
*ricotta, local honey & toasted pine nuts*

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

Roasted Oysters\* 15  
*garlic butter, chili & lemon*

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

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## FROM THE BAR

Temper Tantrum 10  
*gin, grapefruit cordial, lime, thyme*

Mrs. Funk 9  
*rum, lemon, grenadine, absinthe, soda*

VENOM 12  
*rich italian vermouth, cold brew coffee, px sherry,  
grapefruit oil*

One Single Mimosa 9

Bottomless Mimosa 15 / 2 hours

Bloody Mary 10

## ENTREES

Egg Sandwich 10  
*scrambled egg, breakfast sausage, cheddar & tabasco aioli*

Fried Chicken on a Biscuit 11  
*B&B pickles, creole mustard, & spiced local honey*

Kentucky Ham Melt 13  
*house ham, havarti, sunny farm egg & gravy  
on crispy Sunrise sourdough*

House Cured Gravlox on Toast 14  
*avocado, boursin, soft egg, local greens & Sunrise wheat*

Eggs Benedict 15  
*buttermilk biscuit, house ham, poached farm eggs & hollandaise*

Florida Shrimp and Grits 16  
*smoked bacon, wilted farm greens,  
roasted tomato jus & a farm egg*

Dutch Style Pancake 12  
*local strawberry preserves, smoked bacon & maple syrup*

Lockbox Cheeseburger 15  
*american cheese, house pickles & special sauce  
add a fried farm egg 2  
add smoked bacon 3*

Pan Roasted Salmon 16  
*summer ratatouille, shell beans, country ham  
& cucumber*

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## SIDES

House Made Breakfast Sausage or Bacon 5

Skillet Potatoes 4

Pimento Cheese Grits 5

Scratch Biscuit 3

EXECUTIVE CHEF  
@jonathanksearle



CULINARY TEAM  
@LockboxLex