

# DINNER

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

Sweet Corn & Okra Hushpuppies 7  
*green goddess*

Pickled Shrimp 13  
*spicy house cocktail & pickled okra*

Roasted Oysters\* 16  
*garlic butter, chile & lemon*

Warm Ricotta & Summer Vegetables 14  
*cherry tomatoes, basil & grilled bread*

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*

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## TO START

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

Chilled Cucumber & Zucchini Soup 8  
*marcona almonds, goat cheese drizzle & mint*

Farmer's Salad 14  
*heirloom tomatoes, sweet corn,  
grilled vidalia onion, avocado & green goddess*

House-Made Boudin 8  
*pickles, hot mustard & toast*

Fried Green Tomato Pie 9  
*boursin & buttermilk-dill dressing*

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

## SUPPER

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

House-Made Spaghetti 24  
*gulf shrimp, green olives, tomato & summer herbs*

Pasture-Raised Local Chicken 28  
*corn dumplings, summer squash,  
charred peppers & fragrant broth*

Florida Red Snapper 29  
*summer ratatouille, shell beans, eggplant & country ham*

Cast-Iron Hog Chop\* 30  
*creamed corn, blistered okra,  
vidalia onion & green tomato jam*

30 Day Dry-Aged NY Steak\* 36  
*confit potatoes, shishito peppers & roasted tomato jus*

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

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## VEGETABLES & SUCH

Kentucky Creamed Corn 7  
*tomato vinaigrette & crema*

Blistered Okra 7  
*raz el hanout & sesame*

Shishitos on the Plancha 8  
*smoked pepper mayo & lemon*

Macaroni & Cheese 12  
*pimento cheese & crispy crust*

EXECUTIVE CHEF  
@jonathanksearle



+ CULINARY TEAM  
@LockboxLex