

LUNCH

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*

SOUP & SALAD

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Roasted Tomato & Red Pepper Soup 9
turnip green relish, tomme de nena & sizzler bread

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

Cobb Salad 14
*grilled chicken, cucumber, tomato, avocado,
red onion, hard egg, bacon & Kenny's blue cheese*

LOCAL & HOUSEMADE SODAS

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

Butchertown Seltzer & Aromatic Bitters 5
crisp and slightly spiced with hints of bitterness

Orange Dream Soda 5
orange, vanilla, cream

Ginger-Lemongrass Soda 4
not too spicy, refreshing

ENTRÉES

House Cured Gravlox on Toast 14
*avocado, boursin, farm egg, local baby greens &
everything crunch on Sunrise wheat*

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

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

Lockbox Cheeseburger 15
american cheese, house pickles & special sauce

Louismill Grits 'al Forno' 15
mushroom bolognese, cauliflower & hazelnuts

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

Pan-Roasted Chicken 14
corn dumplings, summer squash, & fragrant broth

VEGETABLES & SUCH

Hand-Cut Fries 5
sea salt & tabasco aioli

Macaroni & Cheese 7
pimento cheese & crispy crust

Kentucky Creamed Corn 7
tomato vinaigrette & crema

EXECUTIVE CHEF
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+ CULINARY TEAM
@LockboxLex