

BRUNCH

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

Lockbox Pimento Cheese 10
pretzel crackers & pickled vegetables

Buttermilk Biscuit & Sausage Gravy 8

Cobb Salad 15
grilled chicken, cucumber, tomato, avocado, red onion, hard egg, bacon & Kenny's blue cheese

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

Breakfast Sandwich 12
sausage, scrambled egg & cheese biscuit with hash browns

Fried Chicken n' Biscuit 12
B&B pickles, creole mustard, & spiced local honey

Baked Eggs 14
pork boudin, tomato gravy & pickled okra with grilled toast

House Cured Salmon Toast 14
avocado, boursin, soft egg & everything crunch on Sunrise wheat

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

Shrimp and Grits 16
smoked bacon, wilted farm greens, fried egg & roasted tomato jus

Cast-Iron Buttermilk Waffle 10
peach preserves, blueberries, maple & whipped cream add fried chicken & put the sweets on the side 7

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

Pan Roasted Salmon 16
butternut squash, red curry, d'anjou pear, brussel sprout slaw & crispy seaeds

SIDES

House Made Breakfast Sausage or Bacon 5

Skillet Potatoes 4

Pimento Cheese Grits 5

Scratch Biscuit 3

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
@LockboxLex